

BEAUTIFUL KITCHENS

APRIL/MAY 2015

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April/May 2015

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-  Microwave
-  Dryer
-  Washing machine
-  Dishwasher



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A striking bronze-finished island takes centre stage in this elegant, light-filled scheme with simple, pared-back cabinetry playing an understated role. See page 37.

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The hottest products, and design ideas





THIS IS TRADITIONALLY ONE OF THE busiest times of the year for DIY and big home projects, so if you're already immersed in reinventing your kitchen, take comfort in the fact that you're not alone. Whenever we talk to kitchen designers, they all say the same thing – a new kitchen is no longer about changing units; these days, it's a much bigger project that's about creating space for a multi-purpose living area tailored to the whole family. If you're just starting out,

be sure to read our planning feature on page 70, which shows how to find that space – whether by knocking down walls or committing to something bigger, like a fully fledged extension. And you can see plenty of great ideas brought to life in all our real-life case studies this issue. We love the bright, airy space created by Sarah and Simon Hull in Newcastle (page 29) and the warm tones of our cover kitchen, which opens up onto Taina and Maarten Slenderbroek's leafy garden in north London (page 37). Regardless of size, one thing is certain, today's kitchens are so much more connected than they used to be. We picked the brains of our technology writer, Chris Haslam, to see what's coming our way in the future and which technologies are already here – it's more than you might think (page 83). Keep up to date with all the latest kitchen news by signing up for our new weekly email newsletter, Kitchen Central, at kitchensourcebook.co.uk.


Helen

HELEN STONE EDITOR

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A winning blend of country and modern, the new Casa kitchen from Schüller has panelled doors hiding an array of clever storage systems. Available in six heritage shades – two whites, three greys and sage green – prices start at a very affordable £6,500

GETTING STARTED

Buying a new kitchen can be a daunting prospect. From choosing the right style to finding a designer and developing a layout, there's a lot to take on board. Breaking it into small, manageable steps will make the process easier – consider it a journey, and give each stage all the time and care it needs

1 **LOOK AT THE SPACE**
Do you simply want a place to prepare meals, or are you after an open-plan living area with enough room for a dining zone, and perhaps a snug, too? Is entertaining at the top of your list, or do you mainly use the space to rustle up family meals? How much storage do you need? Have a good clear-out and get rid of anything you no longer use – be ruthless. Also, note down which aspects of your current kitchen work for you and those that don't.

3 **THE FUN PART**
Collect images that inspire you. Tear pages from magazines, scour kitchen company websites and use sharing sites such as Pinterest. Treasured objects, well-loved artworks or favourite pieces of furniture can be a great starting point for a theme or colour scheme. Don't worry about what you can and can't afford at this stage – it's all about honing your style. Visuals give an easy way to share ideas with your family and kitchen designer.

6 **SET YOUR BUDGET**
Be honest about your finances from the outset so that your designer can gauge where to invest and where to save. Ways to make a small budget stretch further include open shelving and generous pull-out storage – both cut down on the number of units you need to buy. When it comes to appliances, think about what you really use, and don't forget to budget for professional services such as a Gas Safe fitter, electrician or a tiler.

**'A GOOD DESIGNER
WILL FULFIL THE
POTENTIAL OF
YOUR KITCHEN AND
ENSURE THE LAYOUT
WORKS PERFECTLY'**

2 **MAKE A WISH LIST**
Nail those must-haves; whether that's sleek Corian worktops, plenty of storage, or a statement island, have a clear idea of what you want. What type of cooker are you after, and with which functions? Which other appliances can't you live without? Make sure you've really got to grips with what you need and want before you even set foot in the showroom. The more information you can give, the better your design will be.

4 **FIND A GOOD KITCHEN COMPANY**
Flicking through magazines is a great way to find kitchen companies working across all budgets. Look at designer/retailer websites too, as most have portfolios of previous projects – you'll find a handy list on our blog, KitchenSourcebook.co.uk. And, of course, pop into nearby showrooms. Word of mouth is still a great way to find a reliable company, with the certainty that the service has lived up to expectation.

7 **ENJOY THE PROCESS**
Once you've chosen your kitchen and found a designer who shares your vision, you're well on the way to creating a dream kitchen, so enjoy the next phase of fine-tuning the design. Most companies produce CAD drawings, which give a good idea of how the design will look, and this is the time to discuss worktops, sinks, taps, splashbacks and flooring. Proficient designers will be able to help with ideas for materials beyond the cabinetry.

9 **COUNTDOWN TO COMPLETION**
Unfortunately, refitting such an important part of your home comes with a certain amount of upheaval. A professional kitchen company will ensure the process is quick and as painless as possible, but it's worth having a contingency plan. Set up a basic cook station along with vital provisions elsewhere in the house. Plan to be away for the most disruptive stages, and try to relax and look forward to what's to come.



5 **DESIGNER TOUCH**
To get the best from your new kitchen, call in a professional, be that a kitchen designer, interior designer or architect. Never underestimate what a trained eye can bring. As well as years of experience, ideas and know-how, they'll be able to offer solutions you won't have thought of. Add to this up-to-date knowledge of products, fixtures and fittings, plus the ability to source everything on your behalf, often getting good deals.

8 **FITTING AND SERVICES**
Shoddy workmanship can ruin a kitchen but decent installation will ensure even inexpensive units look amazing. Ask friends and family for recommendations, or go through a registered trade association, such as the Federation of Master Builders (fmb.org.uk). Larger projects may require planning permission or building regulations approval. Visit the website planningportal.gov.uk for useful advice.

10 **FINISHING TOUCHES**
The final additions are what make your kitchen your own. Add in an accent colour via striking accessories, subtly linking finishes – for instance, pair a timber breakfast bar with wooden stools, or upholster the seats with fabric that ties in with your splashback. Little details, such as your choice of handles and artworks on the walls, can transform a scheme and add real personality.

OBJECTS OF BEAUTY

ALL THINGS GREAT AND SMALL TO BRING YOUR KITCHEN TO LIFE

Homespun style.

Original twist pendant light, handmade in porcelain with satin white crackle glaze, Dia13cm, £140, Jo Davies, 07813 965667, jo-davies.com

Spring forward with a cheery outlook.

Brights round clock, £19.50, Dia30cm, Marks & Spencer, 0845 302 1234, marksandspencer.com

Suitably smart for dining area walls.

Tourbillon stain-resistant wallpaper, £95 per roll, Farrow & Ball, 01202 876141, farrow-ball.com

Natural comfort.

White classic cushion, organic cotton, 50 x 50cm, £75, Waffle Design at Clippings, 020 7060 7422, clippings.com

A modern take on a classic shape.

Tree table in solid oak and laser-cut steel, H72 x W180 x D90cm, from £1,300, Deadgood, 020 3371 0214, deadgoodltd.co.uk

Add a splash of colour underfoot.

Floor paint, available in 120 shades, £56.50 for 2.5 litres, Mylands, 020 8670 9161, mylands.co.uk

With a nod towards school but oh-so stylish.

Dining chairs in tubular steel and plywood, H87 x W43 x D65cm, £140, Primary Grey at Shop Tent, 020 7739 5561, shoptent.co.uk

Easy care ceramic with a classic wood look.

Parquet ceramic tile, L49.8 x W49.8cm, £45sq m, British Ceramic Tile, 01626 831391, britishceramictile.com

A serving of Sixties style.

Pop tray in melamine, L34 x W24cm, £16, The Scandinavian Shop, 01436 673623, scandinavianshop.co.uk

KITCHEN ESSENTIALS

THE LATEST LOOKS FOR CABINETS, TAPS AND SURFACES



ALL CHANGE

Sleek and contemporary, the new Lucet LUC/CH tap by Caple is equipped with a colour-changing LED that switches from blue to red to indicate water temperature. A single-flow design mixes the water within the spout, ensuring it reaches the desired temperature immediately. Measuring 430 x 230mm, it is priced at £1,099. Caple, 0117 938 1900, caple.co.uk



GO WEST

Bespoke kitchen specialist Tom Howley has set up shop in Bristol. Among three handcrafted schemes on display is the popular Hartford, with glazed base cabinetry in Dewberry, a colour exclusive to the Bristol showroom. Kitchens from £30,000. Tom Howley, 90a Whiteladies Road, Clifton, Bristol BS8 2QN, 01179 730981, tomhowley.co.uk



GO WITH THE FLOW

British Ceramic Tile has collaborated with Studio Conran to produce the Linea Flow tiles, shown here in Smoke Grey but also available in Black, Dusk, Putty and White. Measuring 248 x 498mm, they cost £35sq m, 01626 834774, britishceramictile.com



Floor show

Danish flooring specialist Junckers has introduced the Driftwood Grey Oak range to its stylish portfolio of solid-hardwood boards. The collection has a time-worn look that will create a rustic yet contemporary feel. Delivered pre-finished, the flooring can be used straight after installation. From £93.50sq m, 01376 534700, junckers.co.uk



HIDDEN CHARMS

Neil Lerner's Silent Move island cleverly conceals an almost complete working kitchen beneath its sleek surface – certain to appeal to minimalists. The 12mm top slides back to reveal a hob, sink and folding tap. From £20,000, 020 7433 0705, neillerner.com

FEATURE SALLY DOMINIC, JENNIE FILER, MAXINE CLARKE, ALIX O'NEILL



On the move

Stylish, durable and sustainable, the Flat system by Spanish studio MUT consists of five key elements: a multifunctional island with built-in sink and hob, an appliance cupboard, cabinet, hostess trolley and a room divider. Each piece is completely mobile, allowing you to refresh your layout. From around £2,700 for glass cabinet, miraseditions.com



NOW YOU SEE IT

As the demand for clutter-free schemes increases, good storage is essential in a modern kitchen. Leicht's latest offering delivers just that. This contemporary sliding door system, shown here in Madeira ash wood veneer, neatly conceals everyday items, while internal lighting makes it easy to find what you're looking for. Kitchens from £15,000, 0844 561 0969, leicht.com



PRIDE OF PLACE

Martin Moore has a new flagship London showroom. Situated in smart Westbourne Grove, it's a sizeable space that stretches far back beyond the immediate shop front. It showcases four generous room sets that not only give a good indication of the design ideas this family-run business does so well, but demonstrates plenty of clever details that only come with a bespoke service. Kitchens from £35,000. Martin Moore, 176 Westbourne Grove, London W11 2RW, 0207 221 2727, martinmoore.com



PURE GEOMETRY

Breaking free from regular square and rectangular tiles, the new hexagonal collections by Walls and Floors include three ranges, available in a choice of eye-catching finishes including Moorish patterns and woodgrain-effects and a range of Victorian unglazed clay quarry floor tiles (Rokkakkei shown). From £18.95sq m, 01536 314730, wallsandfloors.co.uk

FORM & FUNCTION

GOOD-LOOKING APPLIANCES FOR THE HARD-WORKING KITCHEN

Flex appeal

An elegant shape that appears to float in mid-air, the new Veil extractor by Samuel Codegoni for Faber, offers a softer look for kitchen extraction. But beneath those soft lines lies a powerful motor for ultra clean kitchen air. Around £950, Faber, 0845 548 3130, faberhoods.co.uk



NEW HUE

Everhot's classic heat-storage range cookers are now available in a new shade, Sage. Perfectly suited to modern decorating palettes, it's available across the whole range, including the cute and compact Everhot 60, priced from £4,685, 01453 890018, everhot.co.uk



POSITIVE ENERGY

The plus in the name of the new Gorenje+ range of built-in cooking, refrigeration and dishwashing refers to advances in technology, capacity and style. Promising high performance, these appliances are designed to be easy to install and use. Prices start at £190 for an extractor hood, Gorenje, 020 8247 3980, gorenjeplus.com/uk/



CLEVER CLEANING

Whirlpool has announced energy savings of up to 50 per cent on its new 6th Sense PowerDry dishwasher. Sensors adjust water temperature and wash cycle to suit the levels of dirt, plus steam to loosen baked-on food, and multizone washing to clean the top or just the bottom section, as well as both. The PowerDry setting will wash and dry a 13-place setting in an hour. Available integrated or freestanding, from £699, Whirlpool, 0344 815 8989, whirlpool.co.uk



Speedy service

The latest built-in appliances from Siemens include a range of ovens that reduce cooking time by 50 per cent, thanks to microwave heating – the first time this technology is available in a full-size Siemens oven. A coolStart setting also speeds up the process by allowing you to cook food from frozen, and touch-display technology makes the range easy to use. Siemens, 0334 892 8999, siemens-home.co.uk



SO COOL

KitchenAid's sleek Vertigo range stands out for its flexibility. Throwing a drinks party? Switch from an everyday double fridge with single wine cellar to a double wine cellar and single fridge. Adjustable shelves let you shape the spaces as needed. Available freestanding, built-in or integrated, from £8,760, KitchenAid, 0844 499 0101, kitchenaid.co.uk

MODERN *mix*

The addition of a wide side-return extension transformed Mia and Dave Clarke's kitchen into the contemporary light-filled space they craved

Feature MIA PEJCINOVIC *Photography* BRIDGET PEIRSON

Project Profile

THE OWNER Mia Clarke, an interiors stylist, her husband Dave and their sons, Frankie, 6, and Sonny, 3

THEIR HOME A four-bedroom Edwardian house in east London

THE PROJECT The existing galley kitchen was extended both into the garden and along the side return to create a spacious open-plan kitchen and dining room

ROOM SIZE 6 x 7m

DESIGNER Mia Clarke

CABINETRY Bespoke handmade, solid oak units, £14,000 cabinetry only, The Traditional Cupboard Company

BUDGET Around £28,000

Pale and interesting

White and light grey can sometimes be quite a cold colour combination, but there are many accents that add warmth and interest to the scheme, particularly the rich oak and the engineered solid-wood worktop





Defined design

Although the kitchen is predominantly pale the dark accents of the window and doors and hints of warmth of the oak create impact and interest



Family space

The old dining room has now become a playroom and is an integral part of the kitchen-diner area. 'I love being able to see the boys while I'm preparing food,' says Mia

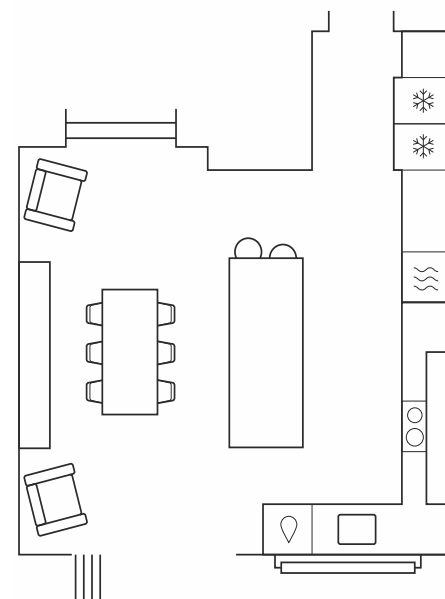
The Edwardian house Mia and Dave Clarke bought in 2004 was in a perfect location, but not in perfect condition. So much work needed doing to the house that there was no budget to extend the kitchen so they made do with the galley space. 'But when Frankie and Sonny came along, the kitchen was groaning at the seams!' recalls Mia.

Fast-forward 10 years and the dingy kitchen has been transformed into a comfortable family area. The Clarkes wanted a sociable, open layout, with the cooking and dining area adjacent to a playroom. 'We wanted to make the extension as big as possible without reducing the size of the garden or annoying our neighbours,' says Mia.

Filling the room with light was an integral part of the design and an atrium-effect roof was created with Velux windows and large bifold doors. Mia chose pale units and a neutral scheme to reflect the light and keep the room fresh and modern. Simple cabinetry made from beautifully-grained solid oak with painted doors keeps the look stylish but warm. 'Having a kitchen made of wood was important,' explains Mia. 'We wanted a contemporary yet welcoming look.'

Now, the kitchen has become a place to eat, play, work, entertain and relax. 'We all naturally gravitate here now, which is just how I wanted it to be,' concludes Mia. 'It was definitely worth the 10-year wait!'

The layout



DESIGN SOLUTIONS

Mia explains...

Can you describe the layout?

It's an L-shape with an island, which works with the rectangular room. Initially, I wanted bifold doors to span the back of the house but realised I'd lose too much storage and worktop space. To increase functionality without affecting space, we designed floor-to-ceiling units at the far end of the kitchen to house the oven units, fridge freezer, and full-height larder.

Talk us through the storage

Having two children, we have a lot of clutter, so I had to be able to hide it all away. We installed as many units as possible without it looking crowded. Wall units create space for oils, mugs, condiments and glasses. Both sides of the island have cupboards – the kitchen side has drawers and integrated bins and the other side is filled with crayons and books, while the sideboard is full of Lego! The items are easy for the boys to reach, but can be easily tidied away.

How did you choose the cabinetry?

Dom from The Traditional Cupboard Company had designed and made a friend's kitchen. It was beautifully crafted and very rustic in style. I asked him if he'd be interested in making something more contemporary and he said yes. Dom was fantastic to work with and his aesthetic and attention to detail has created a lovely, functional space.

And how about the colour scheme?

The starting point was the solid-wood worktop on the island. The wood is sandblasted and then oiled white. I made a mood board using the worktop sample, the oak for the cabinets and the paint colour, teamed with the quartz worktop sample. The end result was light-filled, with the units and walls painted a neutral colour.

Do you have a favourite buy?

I love the boiling-water tap, and not having to fill the kettle and wait for it to boil. However, I do still say, 'shall I put the kettle on?'. I think it will take a while to break that habit!



'When I first saw the timber we used for the island, I knew it had to be a feature. I took a sample of the wood, and that came everywhere with me when I was making colour decisions'

Behind closed doors

'I'm a bit of a food hoarder,' laughs Mia. 'So this full-height larder cupboard is perfect. It has two wine drawers and two large pull-out drawers at the bottom. One is full of crisps, biscuits and sweets and one is full of vegetables – well you've got to have a bit of a balance!'



Wood works

This engineered, sandblasted worktop is treated with white oil, which doesn't only improve its aesthetic, it also nourishes the timber, making it hardwearing and practical

The details

CABINETRY Bespoke units with satinwood finish, £14,000, The Traditional Cupboard Company. Cabinetry paint, Cornforth White estate eggshell, £51 for 2.5 litres, Farrow & Ball

SURFACES Safari Brasilica River white-washed engineered solid-wood **worktop**, from £380lin m, Spekva. Compac Carrara quartz **splashback** and **worktop**, try The Marble Store for similar, price on request. Micro topping concrete **flooring**, from £40sq m, Ideal Work. **Walls** painted in Marble White

matt emulsion, £27.25 for 2.5 litres, Dulux
APPLIANCES Exxcel HBG73R550B built-in electric **single ovens** in brushed steel, £666 each; KAN62V41GB **fridge freezer**, £1,089; Exxcel PCR715M90E **gas hob**, £353; DHL535BGB canopy **hood**, £82; SMV53A00GB integrated **dishwasher**, £415, all Bosch at Appliances Online

SINK AND TAP Claron 340/180-U stainless steel **sink**, £557, Kitchen Sinks & Taps. **Hot-water tap** in brushed

stainless steel, £600, Joyou

FINISHING TOUCHES Origin Easifold **bifold doors** and aluminium **window**, £4,500 for both, Iconic Glazing. Bespoke **dining table**, £500, The Traditional Cupboard Company. **Armchairs** reupholstered in Remi Check, £45m, Harlequin. Weathered oak **stools**, £145 each, Cox & Cox. **Pendant lights**, £80 each, Fritz Fryer. Eames DSR **chairs**, £223 each; TwentyTwentyOne. Series 7 – 3107 **chairs** in ash white, £335 each, The Conran Shop

Inside out

The bifold doors come into their own in the summer when they are left open to merge the indoors and outdoors

COLOUR POP

THE SLEEK LINES AND PRISTINE FINISH OF SARAH AND SIMON HULL'S KITCHEN MAKE IT THE PERFECT BACKDROP FOR THEIR VIBRANT ACCESSORIES AND PLAYFUL JAPANESE ART

Feature KAREN WILSON Photography JILL TATE



The shining

Glossy glass panels were fitted on the island and behind the sink for a seamless look and to maximise light

Project profile

THE OWNERS Sarah Hull, an occupational therapist, and her husband Simon, a commercial diver

THEIR HOME An extended three-bedroom semi-detached 1930s house in Gosforth, Newcastle

THE PROJECT Adding an extension to the side and rear to quadruple the size of the original kitchen, plus converting the utility room into a walk-in larder

ROOM SIZE 15 x 6m, including the dining and seating areas

DESIGNER Juliet Bailey

CABINETRY Bespoke, pre-painted cabinetry in a semi-matt finish, from £12,000, Juliet Bailey

PROJECT BUDGET £25,000 (excluding building work)

‘I CONSIDERED HAVING SOME TALLER
UNITS BUT JULIET PERSUADED ME IT
WOULD LOOK BETTER ALL THE SAME
HEIGHT, AND SHE WAS RIGHT’



Sociable space

The island neatly divides the cooking zone from the seating area set in front of the patio doors. Bright pops of colour were introduced through accessories and furnishings

When Sarah and Simon Hull viewed their house, the extension potential of the spacious corner plot convinced them to overlook the tiny, unworkable kitchen. 'It had standard DIY-shop units – dated dark oak with ornate doors and a brown sink,' says Sarah. 'We wanted a pared-back space that would take advantage of the large garden and the light, and we planned to add sliding doors to two sides.'

After planning permission was granted, an extension was added to the side and rear, which quadrupled the size of the room. The couple

then brought in kitchen designer Juliet Bailey, who Sarah was more than pleased with. 'I didn't want to spend too much and, although I liked the style of Ikea kitchens, I wanted something with more longevity,' says Sarah. 'Juliet really grasped what I was trying to achieve: a sleek, clean look – but not uber-glossy – and no tall wall units so it would feel very open.'

The couple opted for bespoke white handleless base units and Corian worktops for an unbroken finish. 'A lot of handleless doors seem flimsy, but I wanted something robust,' says Sarah. 'So Juliet made sure these were substantial with an integrated finger pull.' A larder in the former

utility room provides storage so the Hulls could forgo wall units, maintaining the streamlined feel and keeping costs down 'Everything's to hand so we don't have to rifle around in a cupboard to find the food processor,' says Sarah.

She admits she almost got carried away with a few madcap ideas. 'I considered orange flooring and saw a beautiful daffodil-yellow kitchen in a magazine,' explains Sarah. 'Juliet didn't even debate it, she just said no! She was right – I'd be sick of it by now, and we don't have the light in Newcastle to make it work. It's better to add colour in the accessories and artwork, as they can always be changed.'





Picture this

The kitchen was designed to provide a simple backdrop for Sarah's artwork. A large print was positioned above the sink so it can be seen while washing up



Cooking station

As a vegetarian with a passion for Asian food, Sarah mostly cooks on the hob. The stylish but powerful extractor above keeps odours at bay



Hidden away

Food is stored in a separate walk-in pantry, freeing up space in the kitchen. The open shelves ensure everything is easy to find



Keeping focus

A statement extractor fan provides a focal point and is often mistaken for a light

DESIGN SOLUTIONS *Designer Juliet Bailey explains...*

What was Sarah's brief for her kitchen?

The priority was for a contemporary, uncluttered look with clean lines – almost devoid of detail. The room didn't have a focal point, such as a chimney breast, but we worked with the simplicity and downplayed everything, including the colour. This meant there was a plain backdrop for Sarah's colourful accessories and artwork.

Why is there a separate larder?

I'm a big advocate of walk-in pantries, especially if you want a minimalist style, as they keep the kitchen pared down and free of clutter. It also meant we could do without wall units and use a floating shelf instead to display Sarah's

possessions. There's a fridge freezer in the larder, but we also included a small fridge in the kitchen so everyday things such as milk are in easy reach.

How else did you ensure a sleek look?

The simple doors feature semi-recessed retractable handles, and most of the appliances are hidden, as we didn't want to make a feature of them, apart from the stainless steel extractor fan.

Tell us about the worktop

We didn't want to see any joins – it had to look seamless. If you want a white worksurface, as Sarah did, there are lots of natural stone products, but unfortunately they all have a

tendency to mark. We opted for Corian as it gives you a solid colour, but you can invisibly join the pieces together so it wraps around the island. Being part stone and part acrylic, it's also very durable. However, Corian sinks aren't brilliant with the boiling-water tap, so we opted for a stainless steel sink instead.

What about the flooring?

As it's an open-plan space, it had to work for the kitchen, dining and living zones. We settled on a fused-birch flooring as it adds warmth and contrast to the white units. I came armed with samples and laid them around the room as its look can vary, depending on the light.

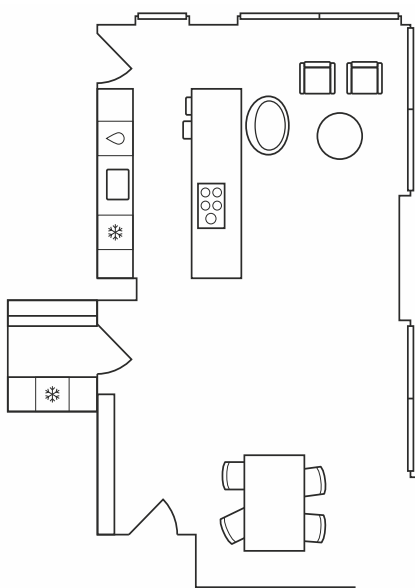


Modern dining

A white Swedish table contrasts well with the vibrant red chairs, which bring a welcome burst of colour to this end of the room

‘AS MY LOOK IS PLAYFUL WITH BRIGHT COLOURS, PEOPLE OFTEN ASSUME WE HAVE CHILDREN WHEN THEY SEE THE KITCHEN, BUT WE HAVEN’T!’

The layout



The details

CABINETRY Bespoke pre-painted cabinetry in a semi-matt finish with recessed stainless steel handles, around £12,000; wall-hung sideboard, around £1,200, both Juliet Bailey

SURFACES Corian worktops with upstands and island ends, around £4,200; glass panels (on island and as splashback), around £1,200, both Juliet Bailey. **Wall paint**, Jabot diamond matt, £28.98 for 2.5 litres, Dulux Trade. Fused birch wood flooring, £70sq m, Amtico

APPLIANCES Built-in single oven, £950; ceramic hob, £960; fully integrated fridge, £480; fully integrated dishwasher, £720, all Siemens. **Extractor**, £1,700, Elica. For a similar fridge freezer try Bosch, £609

SINK AND TAPS KBX 110 55 sink, £400, Franke. Oxygene tap, from £220, Gessi. Modern boiling-water tap, from £975, Quooker

FINISHING TOUCHES Bermuda dining table by Thomas Eriksson for Asplund, £3,800, Twentytwentyone. Moooi Avl shaker dining chairs in Red Ral, £481 each, Occa-Home. Blue Illy coffee Francis Francis X1 espresso machine, £440, QVC. For similar lithograph try The Fountain of the Skull, £495, Baltic Shop. Freddie rug, £145; Spinner coffee table, £599, both Barker & Stonehouse. Grey Capsule chair, £2,020, Deadgood. Jed oak armchair, £300, Habitat. Hans Wegner CH25 style orange replica armchair, £239, Interior Icons. **Accessories**, from a selection, Baltic Shop, Hunkydory Home and Let it Reign

Natural beauty

Opening on to a leafy north London garden, this newly designed kitchen is a calming sanctuary for owners Taina and Maarten Slendebroek

Feature **ALIX O'NEILL**
Photography **DARREN CHUNG**

Great outdoors

The outside becomes an almost seamless extension of the kitchen thanks to bifold doors spanning the width of the back wall

High on every would-be renovator's wish list is arguably a large kitchen that overlooks a glorious garden. This was certainly the dream for Taina and Maarten Slendebroek, who seized the opportunity to repurpose the playroom of their north London home once their children had outgrown it.

'We spend most of our time in the kitchen, so it made sense to move it from the smaller, darker room next door to this much brighter, more sociable space,' Taina explains. In order not to detract from the views of the garden, Taina chose simple, pared-back cabinetry from Roundhouse that complements the natural surroundings. 'The room is very light, especially

in the morning when the sun shines straight in. I wanted to use darker colours for the units so they wouldn't dazzle us first thing,' says Taina. A handleless scheme in muted tones, with integrated appliances, provided the solution, while an island in a striking bronze finish adds a welcome touch ofchutzpah. 'It was inspired by photos I had seen of a Milanese kitchen with a real bronze island, but that would have been too impractical,' she says.

In keeping with Taina's brief that the design should reflect her love of cooking and entertaining, Helen Munro of Roundhouse created a convivial dining area to encourage lingering chat over meals or just to sit and admire nature. 'Now, we get to enjoy the wildlife outside,' Taina enthuses. 'It really is our dream kitchen.'



Project profile

THE OWNERS Financial writer Taina Slendebroek, her husband, Maarten, who works in asset management, and their three sons, aged 18, 16 and 11

THEIR HOME A 19th-century maisonette in north London, with a large garden accessible from the kitchen

THE PROJECT Relocating the kitchen to a larger, brighter room at the rear of the property and creating a dining area

ROOM SIZE 4.8 x 7.1m

DESIGNER Helen Munro at Roundhouse Design

PROJECT BUDGET £60,000

DESIGN SOLUTIONS *Designer Helen*

What was the client's brief?

Taina and Maarten wanted to move their kitchen from a small, dark room to a much brighter space at the rear, with doors opening on to the garden. As the family spend the majority of their time in the kitchen, and Taina wanted to be in the same room as her guests when entertaining, they decided it made sense to move to a larger area. It's a popular brief.

Did you have to change the existing layout?

As both rooms are L-shaped, Taina had hoped to install her existing Roundhouse scheme in the new kitchen. But it wasn't possible to do this and accommodate the changes she wanted to make to the design, such as having a range cooker instead of a built-in oven. A lot of the kitchen was also bookmatched, which would have



Inspired by nature

A muted, earthy colour scheme echoes the tones of the outdoor landscape. The burnished bronze finish of the island makes a subtle yet striking design statement

Munro explains...

been lost if we had moved it, so we decided to start from scratch, using only a few of the existing appliances. Now, instead of two separate larders, there's one double unit, plus an extra sink and masses of worktop space.

Tell us about the finishes used

Taina fell in love with a burnished bronze finish we had just brought out. We suggested using it as a

feature to create impact, so the island was perfect for this. A grey composite was chosen for the worktops and the rest of the kitchen is in a lovely mid-grey matt lacquer.

What makes this scheme stand out?

At that time, we had barely done any other kitchens in the copper finish, so the scheme was unique in

that regard. At Taina's request, I also made a stainless steel pot stand with a lip at the front that slides discreetly on to the worktop. It gives you somewhere to put hot things without damaging the surface. If it becomes scratched, you can simply order a new one.

Were there any challenges?

Everything ran on time and any problems were dealt with on the

spot. Taina also had an architect to help her with the room transition, so installing the kitchen was relatively easy. The only sticking point was where to put the island seating. Obviously, the focus of the design was the view out to the garden, but putting the seating facing outwards would have obstructed the cooking area. We spent a lot of time making sure the island, in particular, fitted the brief.



Gather round

The sociable layout allows Taina to chat to guests while she is preparing and cooking a meal



CLOCKWISE, FROM TOP LEFT ***Feathered friend***

An illustrative splashback reflects Taina's love of nature and adds subtle decorative interest

A place for everything

Carefully considered storage even extends to drawers

Hidden assets

Shelving can be concealed for a streamlined look

Sitting comfortably

A banquette is a great casual dining option

Sleek surface

Mid-grey composite blends beautifully with the wood

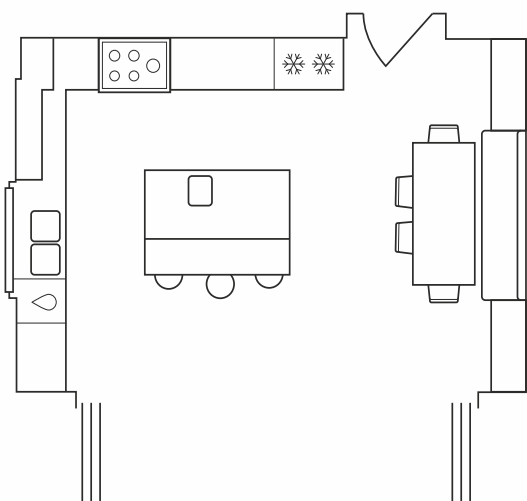
Cordial extras

Taina is a keen home cook and makes her own juices



‘More than ever, this room is the focal point of the home. We turned the old kitchen into a cosy snug, which is also very popular with the whole family’

The layout



The details

CABINETRY Urbo matt lacquer units; Burnished Bronze Urbo island units, both Roundhouse. Kitchens from £30,000. **Cabinetry paint**, Plummett estate eggshell, £53 for 2.5 litres, Farrow & Ball

SURFACES Wholestave American black walnut breakfast bar, priced with cabinets, Roundhouse. Quartzstone Grey 03 worktop, £5,248 total, The Stone Company. White colour-blocked glass splashback, £2,102, Deco Glaze

APPLIANCES Dual-fuel range cooker, £3,575; slab canopy hood in stainless steel, £952, both Mercury

SINKS AND TAPS Oberon Mono Sink Mixer C spout tap in chrome, £204; Oberon Mono Sink Mixer C spout tap with rinse, £295, both Perrin & Rowe. Kubus undermount double bowl sink, £410; Kubus undermount sink, £219.80, both Franke

FINISHING TOUCHES Carl Hansen CH327 dining table, £2,893; CH56 bar stools, £501 each, all Nest. For comparable dining chairs, try Ercol Holland Park, £405, Heal's. Similar wall art, Willow Basketware Cutlery, £18, La Residence Interiors. Phineas Resto glass pendant lights, £90 each, John Lewis, will work here

Secrets of an... ARCHITECTURAL SALVAGE EXPERT

Nick Newman, manager of Lassco Ropewalk, explains how to embrace the trend for salvage in the kitchen



The world has finally caught up with the beauty of repurposed materials. It's partly to do with a greater awareness of environmental issues but also, people want a bit of integrity and texture in their homes.

I think the trend for salvaged finds is a reaction to the shiny, new design that seems to be everywhere, and a high street that's so homogenised. We're craving character, and there's something about old stuff that has a story. We certainly push the provenance and patina of a material or object at Lassco.



Salvage has become more expensive because it's now being viewed as antique rather than something that's just old. A lot of the time, pieces are one-offs, so there's a premium attached to that.

I'm not into new stuff at all. I guess I'm a bit of a romantic in that way – I even wear old clothes. My kitchen has got a reclaimed teak strip that I've used as worksurfaces, and old lock gates for shelving. The units themselves are quite new, so I was keen to give the scheme a salvage twist.

About 90 per cent of people aren't solely into old furnishings and fittings. They want a contemporary kitchen, with a bit of salvage added in for texture. That mixture of old and new is really in right now.

I studied English, but have always been interested in property and interiors. I joined Lassco back in 2006 as a de-nailer, which literally involved just taking nails out of flooring planks. It was a slightly unglamorous beginning, but the job has its own integrity.

I specialise in flooring and source it from all over Europe. I don't look at it so much as flooring, but rather as a surface. Reclaimed materials can go anywhere – on the ceiling, walls, used as shelving...

It's really important to always go to a reputable dealer for salvaged

flooring – I wouldn't risk buying through an online auction house. Before you buy, you need to see and feel a sample. Besides, reclaimed wood can have woodworm.

We trim and stack our wood, but let the buyer treat and fit it themselves – although we can recommend fitters. With regards to finish, we advise using something that will protect the timber, but will still retain a characterful look. You don't want anything too shiny – it should work with the timber itself.

You have to be prepared to give reclaimed flooring a lot of love and you can't expect immediate results, but the pay-off is worth it. The most common mistake I come across is customers buying without understanding what they're purchasing. They tend to see something they love on Pinterest and, when it arrives, they are disappointed because it looks rough.

Lassco has a great heritage. It was started by Adrian Amos nearly 40 years ago. He began simply picking things out of skips, and built the company from there. We have very knowledgeable staff. We don't worry about competition – we welcome anyone that reclaims.

Lassco has two branches in London and one in Oxford. Nick is manager of Lassco Ropewalk, which specialises in reclaimed flooring and 20th-century furniture. 41 Maltby Street, London SE1 3PA, 020 7394 8061, lassco.co.uk



OPPOSITE PAGE One-off pieces such as this industrial chair, £140, Rockett St George, add a utilitarian edge. **CLOCKWISE FROM ABOVE** There is a real trend for using recycled materials for adding interest to surfaces. Patterned tiles are also enjoying a renaissance; look for graphic patterns from specialists such as Bert & May, where you can find these 20cm sq Flecha tiles in Sage, £9 per tile. Reclaimed wood flooring works well with all styles of kitchen, like the Carpathian oak chevron parquet, £192sq m, Lassco. Reclaimed furniture such as chapel chairs add character to a modern country kitchen. This engineered Braided River driftwood oak floor, from £116.40sq m, by the Reclaimed Flooring Company looks striking in a contemporary scheme.



CALL TO ORDER

Great storage solutions create a place for everything and bring a sense of order that lets the kitchen design shine

THERE ARE SO MANY DEMANDS ON THE MODERN KITCHEN – IT’S NOT just a space for cooking but also for dining, entertaining, relaxing and family life. And, regardless of size, well-considered storage keeps the space clutter free and easy to use. Before embarking on a kitchen project, take stock of your kitchen possessions so you know how much you need to store. The ‘where’ is just as important as the ‘what’ and a

good designer will devise a layout that puts the necessary storage in all the right places. A pantry or larder should be close to your fridge and freezer for instance, making it quick and easy to unload groceries. Likewise, china and cutlery should be near the dishwasher. It is usually a good idea to keep storage for glasses and frequently accessed items away from the main cooking area so as not to interrupt the cook.



DOORS VS DRAWERS

There has been a significant move away from base unit cupboards in favour of drawers. The real bonus of drawers is the ease of accessibility – if you have found yourself on your hands and knees scrabbling at the back of a cupboard to find some long-forgotten item, you’ll recognise the advantage of a drawer that pulls open to offer a full view of its contents. They also maximise capacity. ‘In comparison to fixed shelves in base units, the use of full extension drawers and pull-outs can increase storage capacity by up to 55 per cent,’ explains Matthew Walmsley, marketing manager, Blum UK. The latest developments include wider, deeper drawers for heavy loads. The new smooth-running, soft-closing, full-extension systems make drawers more pleasant to use. Look for Blum’s

Legrabox system, which offers fully extendable, extra-smooth running action drawers with a load-bearing capacity of up to 70Kg.

INSIDE STORY

Good internal storage systems are key to maximising cupboard space, too, and there is a vast choice of pull-out racks, shelves and internal drawers to make the most of every inch. Corner cupboards are notoriously tricky, so look out for Magic and LeMans systems which twist and pull out to deliver contents from the darkest corners. For wall units, consider Häfele’s pull-down basket system, or even its Ropox VertiElectric system, which electronically adjusts the cupboard height to suit the user. Electronic opening systems, operated by remote control, allow hard-to-reach

wall unit doors to be opened and closed with ease, and are especially useful if you’re not very tall. Inside drawers, look for flexible dividers which can be adjusted to carve up the space to suit the utensils you want to store. Specialist fittings such as spice racks, knife blocks and peg systems for keeping pans, plates and bowls in place are also helpful. ‘There’s something undeniably satisfying about opening a drawer and finding everything in its right place,’ says Bernard Otulakowski, MD, SieMatic UK.

THINK TALL

The growing popularity of built-in ovens and fridge freezers has boosted the appeal of tall larder units used to bring balance to the kitchen design as well as oodles of storage for dry goods. A traditional-style larder cupboard can be fitted



4

1 Sliding doors allow the central section of this floor-to-ceiling storage unit to be hidden away. Pedini System Collection, kitchen prices from £25,000

2 The Modena plate rack is crafted in solid walnut with chrome brackets and bevelled detailing. From £2,500, McCarron & Co

3 The Legrabox system Space Tower has full extension pull-outs, so all items can be readily reached. Price on application, Blum

4 Purpose-made storage for oils and spices slides out from a splashback in this design from the Modulnova Twenty collection, from DesignSpace London, kitchens from £25,000

5 A larder next to a fridge freezer contains food storage all in one zone. A bespoke larder with internal fittings to suit your needs costs from £3,000, Higham Furniture

6 This tall wall of storage offers a modern take on a traditional dresser. The Original Handpainted kitchen from Smallbone of Devizes costs from £40,000



5



6

NEED TO KNOW

■ Don't waste the end of an island – it can be used to create feature shelves for your favourite cookbooks.

■ Look for small gains. A rail along the splashback can be used to hang utensils, kitchen roll holders, a knife block etc, or consider creating a narrow cupboard with sliding doors across

that can house bottles of oils, vinegars or spices.

■ A plate rack can be useful and stylish, especially in a classic kitchen – think wooden rack with white plates or pottery platters.

■ Open shelves can be used for display – consider one-colour collections of Japanese ceramics, a row

of vintage soda siphons, a group of large serving platters – the choice is yours.

■ Be creative – use every inch of space if you need to: backs of doors to hang pan lids, plinths for low-level drawers, pull-outs in slender spaces between cupboards for oils and vinegar, or for purpose-made fitted trays.

or unfitted, as you wish. Its advantage is that it can be used to store everything you need in one place – all the breakfast things (from toaster and juicer to cereals and bread), or all your favourite dry ingredients, wine and condiments. Those cupboards with stepped shelves behind double doors make their contents easier to see and reach, or clever designs such as the Limehouse kitchen by Neptune which has a double layer of doors containing racks to store smaller and more popular items closer to hand. For fitted larders, the compact option is the pull-out larder which can easily slot into a run of sleek cabinetry. Be aware that tall pull-outs can be heavy which might be hard work if all you want

above for optimum storage, and you may want to add extras, such as a microwave and sink. Open the door for a satisfying glimpse at your rows of neatly stored preserves; shut the door and it's all out of sight. Current trends go a step further with whole kitchens disappearing from view behind vast sliding doors. Much like a walk-in wardrobe, these generous banks of storage are fitted with shelves, hangers and internal drawers so that everything is well organised as well as being in one place. 'The trend is about providing lots of storage hidden behind sliding doors, so that the kitchen can be shut away when not being used,' says Alex Orosia, UK marketing manager, Porcelanosa. Pocket doors which open, pivot and slide into side recesses, leaving



1 A pull-out corner carousel unit, from £1,171, makes it easy to access items stored at the very back of a corner cupboard. From the Windsor kitchen range, John Lewis

2 Now you see it, now you don't. The stainless steel shutter rolls up to reveal breakfast china, plus toaster, plugged in and ready to use. Roundhouse kitchen prices from £35,000

3 As the doors of this classic tandem larder are opened, the shelves glide forward to make all the contents easily accessible. From £2,515 at Masterclass Kitchens

4 Everything in its place: this sleek drawer organiser in wood and stainless steel includes plate racks, utensil boxes and storage jars, £498 for a 1200mm width unit, Porcelanosa

is to grab a jar of jam. A better option might be to install pull-outs in shorter sections or to fit a series of drawers which can be accessed from both sides. Or you could consider a double-door swing-out system: some of these have shelves which pull forward automatically when the cupboard doors are opened.

THE BIGGER PICTURE

If you have enough room, a walk-in larder provides the storage, freeing up the kitchen for preparation and cooking. Ideally, a walk-in includes drawers at the lower level, shelves

the contents directly accessible without doors in the way, are also particularly useful here.

MADE TO ORDER

Where space is tight, custom-made storage is a real boon. Cupboards can be fitted into recesses and wrapped around pillars. Even the smallest space can work as a single-column wine store. If buying standard units, look for a company offering several components and a choice of elements. Alternatively, supplement standard units with bespoke elements or a freestanding piece such as a cubby hole room divider.

‘WHATEVER SIZE KITCHEN YOU HAVE, MAXIMUM STORAGE IS ALWAYS A TOP PRIORITY’

Matt Thomas, fitted furniture buyer, John Lewis



LEADING LIGHTS

Make a style statement with these eye-catching **pendants**



1 The Acorn pendant in grey oil-painted aluminium and oak was inspired by Nordic forests, H34 x Dia48cm, **£305, Folklore**. **2** Every intricate detail is laid bare on Empire Tall lamp, H21 x Dia15cm, **£380, Rothschild & Bickers**. **3** A warm glow is guaranteed with Utopia Amber pendant by Pia Wustenburg in mouth-blown Czech glass, H30 x Dia27cm, **£350, Heal's**. **4** Terence Woodgate's Solid pendant is crafted in Carrara marble with dimmable LED, H13 x Dia9cm, from **£197, Holloways of Ludlow**. **5** North copper pendant is a simple circular shape that changes with perspective, H14 x Dia33cm, **£747, by e15 at Viaduct**.

6 This brass Cask light is inspired by the silhouette of a brewing cask, H13 x Dia9cm, **£338, Bert Frank**. **7** The classic PH 31/2-3 Pendant lamp has been updated with a white rim, H30.7 x Dia33cm, **£632, Skandium**. **8** Three shapes combine to create Three Wise Men trio pendant in beech with walnut stain, from Dia32cm, **£850, Channels**. **9** Crafted from FSC alder wood and mouth-blown glass, the Tehro pendant is beautifully understated, H21.5 x Dia24cm, **£330, Mater Design**. **10** A brass hook allows the gun metal Hooked 1.0 pendant to be raised and lowered, H26 x Dia21cm, **£255, Buster & Punch**.

FEATURE JACKY PARKER



CLASSIC *approach*

ERICA AND FRANK NUNAN'S HOME
MAY BE A NEW-BUILD, BUT ITS
ELEGANT PROPORTIONS DEMANDED
A KITCHEN WITH EQUAL GRACE

The big picture

Oversized pieces were required to complement the generously sized kitchen. The bold bespoke units, painted in Farrow & Ball's Railings, are offset with pale granite worktops

Feature SARAH WARWICK
Photography NICK SMITH PHOTOGRAPHY

Project profile

THE OWNERS Erica Nunan, who's a school counsellor, her husband Frank, an engineer, and their children, Harvey, 12, Freddie, 10, and Florence, 3, plus Phoebe the cat

THEIR HOME A six-bedroom detached house, built in 2013

THE PROJECT Creating a kitchen to suit the size

and scale of their new-build house

ROOM SIZE 2.4 x 5.5m (kitchen area)

DESIGNER Barry Sawyer at Brayer Design

CABINETRY Bespoke handpainted units by Brayer Design, £28,000

BUDGET Undisclosed

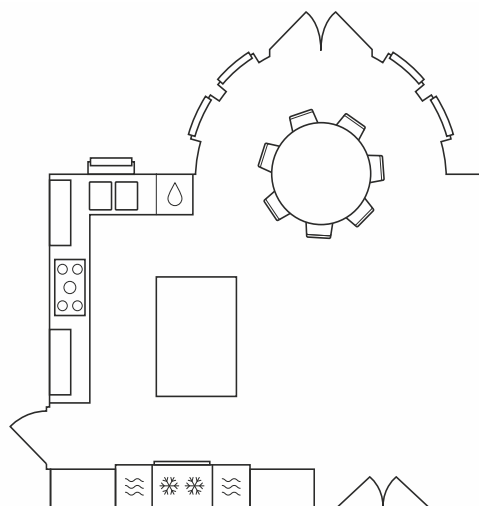
The house Erica and Frank Nunan built in 2013 has a traditional look, so when it came to choosing a kitchen, they thought that it was important that it complemented the property's architecture. 'I spotted an ad in a magazine for a simple painted cabinetry range by Brayer Design, and it was exactly what I wanted,' says Erica.

Erica contacted the kitchen company and showed designer Barry Sawyer a photograph of an armoire her father owned, with contemporary wood panelling, and it became the starting point for her elegant scheme. Inspiration for the furniture's dramatic shade came from another magazine.

'Planning the kitchen was an easy process,' recalls Erica. 'Barry listened to me rather than telling me what I should have.' As she does lots of baking, and is a self-confessed messy cook, plenty of space to spread out was crucial. The large granite surface on the central island provided the ideal solution. 'It doesn't stain and stays cool as well,' adds Erica. Other practical features include a built-in recycling section and a generous double-fronted larder. Lots of areas are accessible for the children, too, and non-slip mats and pegs in the drawers ensure that the crockery stays safely in place.

But it's the use of natural materials, and the room's unfussy design that pleases Erica most. 'I love the granite tops, the cabinetry colour – the simplicity of it all,' she smiles.

The layout



Hidden aspects

Built-in appliances and a wide variety of storage options help this spacious scheme remain neat and clutter-free

‘We wouldn’t have thought of having granite upstands, but they protect the wall and finish the kitchen off, bringing everything together’



DESIGN SOLUTIONS *Designer Barry Sawyer explains...*

What was the main design objective?

The armoire that Erica liked had balance, and to create that effect in a kitchen that has so many different elements is tricky. We achieved this with symmetry. The position of the hob allowed for it, and on the tall run of units the fridge freezer is flanked by two ovens, with a larder cupboard and breakfast cabinet on either side.

Tell us more about the storage

The drawers of the larder cupboard are at a low

level so the children can reach them, and we designed the breakfast cabinet without a base so that heavy packs of bottled water can be easily slid into it. The unit has a bifolding door that can be left open, a worktop and power sockets so the coffee machine and toaster can be plugged in permanently.

What about the cooking area?

The couple cook a lot so two full-size ovens were necessary, and the rear wall was perfect for

tall furniture so we could fit them at eye level. Because the house is almost Georgian in its design, it was vital to maintain the symmetry.

How were the surfaces chosen?

Erica found the granite, which is a good material for a keen cook. The walls are painted and the absence of wall tiles makes the room look less like a kitchen. With young children and doors to the garden and hall, hard-wearing woodgrain floor tiles were a practical and stylish option.



Bright outlook

Large windows and reflective surfaces, such as the honed London White granite worktops and back-painted glass splashback, help draw light into the kitchen area

The details

CABINETRY Bespoke units by Brayer Design, £28,000; handpainted in Railings by Farrow & Ball

SURFACES 30mm honed London White granite worktop, £480lin m, Brayer Design. Glass splashback, £528; back-painted in Manor House Gray estate emulsion, £36 for 2.5 litres, Farrow & Ball. Fronda Musgo 20 x 80cm porcelain floor tiles, £14.58sq m, Tile Mart. Wall paint, Skimming Stone estate emulsion, £36 for 2.5 litres, Farrow & Ball

APPLIANCES Two built-in single ovens, £499 each; two built-in warming drawers, £399 each, all Neff. Freestanding microwave, £79, Sharp. Five-burner gas hob, £631, Smeg. Plane canopy extractor in stainless steel, £980, Falmec. Integrated American-style fridge freezer, £1,089, Samsung. Fully integrated dishwasher, £459, Siemens

SINK AND TAP LAX120 45-30 undermounted double-bowl sink in stainless steel, £315, Franke, is similar. Teshio

chrome-effect monobloc mixer tap, £99, Cooke & Lewis at B&Q

FINISHING TOUCHES Die-cast pewter cabinetry knobs, £3.88 each, Trade Handles. For a similar wall clock try Seiko, £150. For a glass fruit bowl like this one try Cirro, £50, LSA. Betty cylinder grey vase, £36, Brissi, is comparable. Take a look at Carafe pure-white ceramic vase, £24, West Elm. Openwork white porcelain serving dish, £30, Zara Home, has this look. Cast-iron saucepan, £95; and casserole, £99, both Le Creuset

‘Think about working in the space and moving around it, so you don’t end up feeling squashed into a corner’



Store and order

A bespoke larder keeps everything organised and close to hand. The shelves are sized to match the contents, and door racks help maximise space



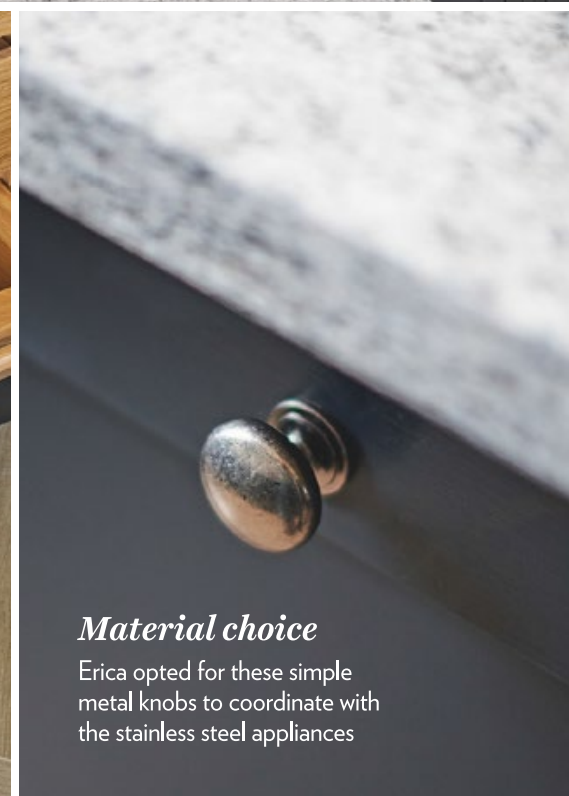
Matching pair

A pair of Neff ovens and warming drawers are positioned either side of the Samsung fridge freezer for balance



Well ventilated

Perforated pull-out baskets are perfect for storing vegetables in the larder



Material choice

Erica opted for these simple metal knobs to coordinate with the stainless steel appliances



Safe and secure

Wooden pegs prevent plates from moving and chipping when the drawer is opened or shut



Quick access

Cooking and prepping is effortless, thanks to the utensil and pan drawers being located directly below the hob

Comfort zone

Using his years of experience as a renovator and photographer of the world's most beautiful interiors, Paul Massey created a relaxed and welcoming kitchen

Feature LUCY SEARLE Photography PAUL MASSEY

Project profile

THE OWNER Paul Massey, a photographer

HIS HOME A two-bedroom flat in north London

THE PROJECT Paul removed the wall between the kitchen and sitting room to create an open-plan kitchen, living and dining space

ROOM SIZE 7.62 x 4.57m, including the living area

DESIGNER Paul designed the kitchen himself

CABINETRY Bespoke and antique finds adapted by a carpenter, then painted

PROJECT BUDGET £20,000



Top table

The large dining table doubles up as a island for food prep. 'It works well,' says Paul. 'Friends are right there when I'm cooking and they can't get out of the washing up by being in another room!'



‘THE TILES REFLECT
LIGHT AND GIVE
THE ROOM AN
INDUSTRIAL EDGE’

As good as new

The antique dog-kennel dresser base set the tone for the other units in the kitchen. Paul had the drawer runners reconditioned and the top extended backwards into the alcove to make the most of the space

Paul Massey's north London flat hadn't been touched for 40 years when he bought it. 'The kitchen had 1960s units, an old gas stove and a lino floor,' he says. Paul had big plans for the space, starting with removing the wall that separated it from the sitting room.

But even with a larger room, he had to be clever with the layout. 'I wanted to keep the kitchen run to the end wall and frame it with a retro fridge on one side and an old school cupboard – used as a larder – on the other. I also planned to divide the space with a long table, which could be used as an island unit and a place to eat.'

When it came to the look of the space, Paul stayed in his comfort zone. 'I like to borrow the industrial look, but soften it

with reclaimed pieces and handmade units. I want to create an impression that the kitchen has been in place for years, but with a contemporary look,' he says.

Paul did much of the work with the help of a carpenter. 'I found an old dresser base to go beside the cooker, then extended the chimney breast to get it to sit right,' he says. The integrated washing machine and dishwasher are to the right of the cooker. 'I had doors made from reclaimed floorboards, which I painted with a blend of paint and wax.'

Paul fitted shelves instead of wall units for an open feel. 'I made them from reclaimed floorboards, but faced them with an extra board for a thicker, more substantial look,' he says. 'I then tiled the whole area above the units to help neutralise the different wood finishes.'

DESIGN SOLUTIONS *Paul explains...*

How did you create enough storage?

The open shelves have space for plates, bowls, glasses and storage jars, plus they're easy to get at. The only downside is you have to buy co-ordinating crockery as you're looking at it the whole time. I used an old school book cupboard for the more unsightly food items, such as cereal packets, and a lovely glass-fronted, wall-mounted cupboard for condiments.

Tell us about the worksurfaces

I find worktops are better when they are about 800mm deep because you can put kettles and toasters at the back and still have a decent working area. For that reason, I had my carpenter extend the top of the cabinet beside the cooker back into the alcove. I had another 800mm worktop made up from reclaimed lock gates for the other side of the cooker. The wood is beautifully aged with knots and marks from centuries of use, but it was very dark, so I used an industrial wood bleach, then sealed it with teak oil. I love wood worktops - they age well as long as they're waterproofed. I use Danish oil; it needs about eight coats, but it's worth it.

Why choose this colour scheme?

The reclaimed unit already had a beautiful aged patina, which I wanted to complement with the new units. The kitchen would have looked too fitted if

I had matched the colours, so I played with tone, then aged the newly made doors by using reclaimed boards and a mixture of soft, water-based paint and wax.

What about the appliances?

The cooker has a range-style look that works well with the units. There was no room for an under-counter fridge, and I love the Smeg retro feel. Positioning the fridge here is also ideal when it comes to food prep and unpacking shopping.

Did you encounter any problems?

There was an old chimney breast on the end wall, but it wasn't central, so I extended it on one side to place it in the middle of the wall. That way, I could put the cooker in the centre and fit worktops, a sink and storage either side. Another issue was that the boiler was right above the worktop, so a lot of expense went into moving it to the hall. I'd love to have put another reclaimed unit to the right of the cooker, but as I had no other space for the washing machine and dishwasher, I had to incorporate them into the galley run. This meant hiding them behind doors.

You don't have a cooker hood – how do you ventilate the room?

I hate extractor fans as they are usually ugly and expensive. Instead, I have a fan fitted to the external wall above the sink.





Cold front

The fridge freezer was a practical choice as well as a decorative one – Paul had no room for an integrated or undercounter model and was keen to have a relaxed, freestanding look

The details

CABINETRY Units made or adapted from reclaimed pieces by Paul and a local carpenter. **Cabinetry paint**, a blend of different-coloured chalk paint, £18.95 a litre, followed by clear wax, £8.45 for 500ml, both Annie Sloan

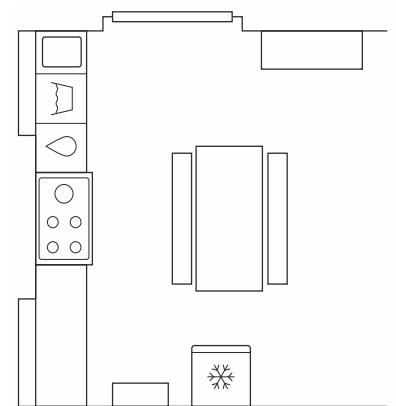
SURFACES Worktop, made from reclaimed lock gates; find reclaimed wood at Retrouvius. Metro white **tiles**, £24.50sq m, Topps Tiles, are similar. **Wall paint**, Tom's Bakery claypaint, £45 for 2.5 litres, Earthborn. Blackened **floor paint**, £56 for 2.5 litres, Farrow & Ball

APPLIANCES Bertazzoni dual-fuel **range cooker**, £1,395, Glotech. Smeg FAB50B **fridge freezer**, £1,799; fully integrated **dishwasher**, £419; fully integrated **washing machine**, £699, both Bosch, all John Lewis

SINK AND TAP Reginox Belfast **single-bowl sink**, £200, Taps UK, is comparable

FINISHING TOUCHES Handpainted classic Shaker-style **table**, from £972, Rectory Blue; reclaimed oak **bench**, £100, Cooper Rowe Vintage Living; maple saddle **stool**, £150, Ayla Furniture; distressed wall **cabinet**, £180, Out There Interiors, all Notonthehighstreet.com, are similar. Laundry **cupboard**, from £485, The Dormy House, would work here. Find antique dog-kennel **dresser bases**, from £465, at Antiques Atlas. Pear-shaped filament **light bulbs**, £17.40 each, Urban Cottage Industries. Small Jielde Augustin **pendant** in pastel blue, £180, Holloways of Ludlow, is similar. Alto galvanised **bin**, £35, Habitat. Ironbridge **shelf brackets**, £10 each, The Door Knocker Company, have this look. Newgate Putney wall **clock**, £95, Heal's, is a match

The layout



Focal point

To create a feeling of continuity with the outside space, the diagonal design on the floor was purposely extended through to the patio and the units were lined up to match the height of the walls outside

UNIQUE ANGLE

Jacqueline and Simon Milton's new kitchen is a clever combination of contour and colour

Feature **SALLY MATON** Photography **BRUCE HEMMING**



**‘WE’VE ALWAYS
PREFERRED WOOD
TO TILES AS IT FEELS
WARMER AND LESS
AUSTERE’**

Project profile

THE OWNERS Jacqueline and Simon Milton, their sons William, 17, and Dominic, 16, plus black Labrador Marley

THEIR HOME A four-bedroom Victorian house in southwest London

THE PROJECT A large kitchen with a dining area in an existing open-plan space was created with special emphasis on glazing and access to the garden

ROOM SIZE 8.2 x 5m

DESIGNERS Phillip Schöne and Emma Penttinen of Penttinen Schöne, and Mark Dayman of M Dayman Designs

CABINETRY Bespoke units in Rosewood Santos veneer, American white ash veneer, hi-gloss laminate and painted MDF from £40,000, M Dayman Designs

BUDGET £66,000, excluding kitchen

Unique slant

Bold orange laminate against the dark brown of the wall tiles and units make a striking feature of the sink area



Jacqueline and Simon Milton's basement kitchen was dated, dull and needed a complete rethink when they moved in. 'DIY Shaker units were running along both sides of the kitchen,' recalls Jacqueline. 'The room was dark and looked out on to ugly breeze-block walls in the garden.'

Although it's a period property, the couple wanted a contemporary look that would suit the existing open-plan space. Architects Phillip Schöne and Emma Penttinen had already worked on the loft conversion, so they were asked them to come up with a plan for the kitchen. 'We like bright shades and Phillip and Emma had the wonderful idea of differentiating the right and left side of the kitchen using colour and a

mix of wood tones', says Jacqueline. 'The concept was quite radical, but they gave us the confidence to be daring and have something different.'

Everything had to be thought out carefully, such as placing cupboards along a wall interrupted by a chimney breast that couldn't be removed, or squeezing a larder and fridge freezer under the stairs. Jacqueline wanted a range cooker but Philip came up with the idea of a hob set into the worktop above two built-in ovens, so the orange line of the surface ran continuously along the length of the units, preserving the aesthetic.

Redesigning the space has had a huge impact on how the family enjoys the kitchen. 'We often have meals outside in the summer and we've hosted 26 people sitting down in the kitchen!'



Wood wonder

An integrated fridge-freezer with an additional built-in larder fridge fitted underneath provides plenty of space for cold food storage, and a pull-out larder fits neatly under the stairs



Store more

White painted MDF wall cupboards which reach to the ceiling not only provide plenty of storage but also house the extractor and lighting for the hob



Sitting pretty

The sleek design of the dining chairs complements the table, while the colour lends a playful feel

DESIGN SOLUTION *Designers Phillip Schöne & Mark Dayman explain...*

Phillip, what structural work was done?

We removed the end wall of the house at this level to introduce floor-to-ceiling glazing, which required structural support. Budget constraints prevented further changes, such as removing the chimney breasts, but we worked around these and decided it was more important to spend the money on the end-wall glazing.

Did you work closely with Mark Dayman?

Very closely, to develop the design of the kitchen and the table. We valued working with a joiner with great expertise who could help us to come up with a design uniquely suited to the space. It

was also for the client to work with Mark and develop a kitchen bespoke to their needs.

How did you make the layout work?

The floor plan fell into place once we made the key decision to keep the centre of the room free, leaving the kitchen to run along one wall and storage/desk/shelving along the other.

Did you consider an island?

Yes, but we decided that the table should be the focus of the space. An island would have dominated and made the room feel like a large kitchen rather than a multi-use family space.

Mark, what was your greatest achievement on this project?

It was a bonus to work with the architects and client. This has to be the most imaginative of job I have worked on in 20 years and I enjoyed it enormously. The table was very hard to construct, as we wanted it to look seamless but, for me, it's the most successful part.

Tell us about the materials you used

As a joiner, I'm used to working with all types of wood and veneers. It was exciting to see the mix of materials we used for this kitchen and interesting to see Formica making a comeback.

The details

CABINETRY Bespoke units in Rosewood Santos veneer, American white ash veneer, hi-gloss laminate and painted MDF from £40,000, M Dayman Designs

SURFACES Formica laminate birch core **worktop**, from £30sq m, M Dayman Designs. **Splashback**, Sagittarius Slim Cocoa 100 x 50cm tiles, £88.21sq m, Johnson Tiles. Ash Falsterbo **flooring**, £51sq m; engineered unfinished light oak **flooring**, £37.99sq m, both Ken's Yard. DriFast **floor stain** in Graphite, £60 per litre, Bona

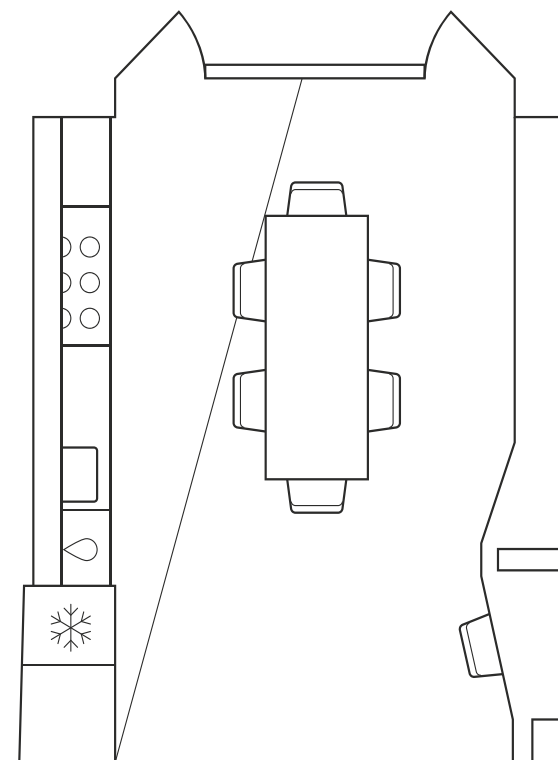
APPLIANCES Toledo Freestyle electric **double oven** in black, £1,150; 82520 stainless steel Toledo Freestyle **hotplate**, £629, both

Rangemaster. Built-in Elibloc HT80 **cooker hood**, £179, Elica. Fully integrated **fridge freezer**, £1,300; built-under **larder fridge**, £469, both Liebherr. Fully integrated **dishwasher**, £598, Bosch

SINK AND TAP MMX 611 Mythos stainless steel **sink**, £525; Olympus monobloc mixer **tap** in chrome, £231, both Franke. Model 45+ **waste-disposal unit**, £108, Insinkerator

FINISHING TOUCHES Bespoke **dining table** by M Dayman and Phillip Schöne, from £6,000. For similar **dining chairs** try Quadrille Moustache in Shiny Yellow, £368 each, Love The Sign. Toulon **pendant light**, £70, Garden Trading, is a good match

The layout



‘PHILLIP, EMMA AND MARK GAVE US THE CONFIDENCE TO DO A LOT MORE THAN WE WOULD HAVE DONE WITHOUT THEM’



On the right lines

Cupboards with shelves above run along the whole wall to provide storage. A splash of yellow enhances the design and is continued across the desk

IN THE KNOW

THERE'S MORE TO THE PERFECT KITCHEN THAN CHOOSING CUPBOARDS – THE FOLLOWING PAGES ARE DEDICATED TO GREAT INSPIRATION AND STRAIGHT-TALKING ADVICE FOR ALL THE KEY ELEMENTS THAT WILL HELP YOU TO SHAPE YOUR ROOM



70 PLAN *With the kitchen becoming the focus of family life, extending existing spaces to allow for an open-plan kitchen-diner is one of the top remodelling projects. Find out how to create your dream scheme.*

77 SURFACE *Lending warmth, durability, versatility and a natural feel to a room, wood continues to be the popular choice for kitchen surfaces and is at home in either traditional or contemporary spaces. Find inspiration in these successful schemes.*

83 TECH *Modern technology has arrived in the kitchen, from Wi-Fi washing machines to smartphone-friendly fridges that can send texts. Discover how to make the most of the latest innovations, to create a truly high-performance kitchen.*

90 DECORATE *Add personality to your kitchen with a display of favourite objects or collectibles. We show you how to get the look just right and create a feature without creating clutter.*

96 COOK *Multi-function combination ovens used to be considered a luxury for only the most serious cooks. But now, with more combi ovens to choose from than ever before, we show you how to choose the right one to achieve professional results every mealtime.*

100 THE LOOK *A relaxed alternative to the traditional fitted kitchen, freestanding and modular furniture allows you to blend different styles, and lends solutions to an open-plan scheme.*



PLAN... *Remodelling or a cramped kitchen into an inviting*

This Georgian house didn't have an obvious kitchen when the owners converted it from three flats back into a family home. A large rear extension provided a spacious solution, and Neil Lerner Designs installed a modern kitchen in a glossy and light-enhancing Champagne and White finish. Kitchens start from £30,000

adding an extension will turn space for living, dining and entertaining

A must-have in new properties and one of the top remodelling projects in period homes, the generous open-plan kitchen is now the epicentre of modern living. Bespoke cabinetmaker Charlie Kingham lists the main benefits of taking steps to boost space: 'First, your kitchen will become a more sociable space. Second, you can improve light levels, traffic flow

and overall comfort so that cooking is more pleasurable. And finally, if it's done well, it will increase your property's value.' There are several ways to scale up space, from combining adjoining rooms or adding a conservatory to building a completely new room or digging out the basement. Be under no illusions – all options require time and money, but once the dust has settled, you're unlikely to regret your decision.



Frustrated by listed property restrictions, which prevented the removal of internal walls, the owners of this period townhouse dug a new basement to achieve their open-plan scheme. The kitchen is by Poggenpohl, priced from £30,000

REMOVING WALLS

Some of the largest properties come with surprisingly tiny kitchens, allocated in the days when cooking was done behind closed doors. Reconfiguring the existing space, and perhaps stealing extra inches from a wide hallway, unused storeroom or internal garage, will usually prove far easier, quicker and affordable than any new-build project. If your kitchen and dining/living rooms are still separate, knocking through to achieve the open-plan dream is one of the simplest solutions. Even if the work requires steel joists to take the weight of a load-bearing wall, it's still a fairly straightforward proposition and can be incredibly effective.

Minor internal alterations rarely require planning permission, unless the property is

listed, but any major structural work has to get approval from a building inspector. A building notice application will need to be submitted to your local council 48 hours prior to work commencing. Supporting beams can be visually and physically obstructive, so it's worth planning their position in tandem with the kitchen design. Steel ceiling beams can be either set below the ceiling or hidden above it. 'The latter is disruptive and expensive, but will more successfully create the appearance of a single large room,' says Robert Burnett of Holloways of Ludlow.

In terms of design and layout, Cyril Raberin of Mobalpa UK says it's important to consider a seamless living environment when planning the use of the new room. 'For example, if you're joining a living area, cooking aromas

and noises should be considered, particularly for large households or those who will use the area for entertaining,' he says.

OUTWARD BOUND

A single-storey rear extension is often the most planning permission-friendly option, and can often be achieved under permitted development. Do keep in mind the balance between house and garden, though, as swallowing up too much garden can reduce a property's value. A simple side extension is also planner-friendly and can widen a narrow kitchen without stealing precious outdoor space. Side returns are a common choice for terraced properties, which often have a half-width kitchen tacked onto the rear. 'They can create valuable wall space for cupboards and

'IF YOU HAVE THE LUXURY OF SPACE TO EXTEND, YOU'LL FIND THE DESIGN POSSIBILITIES FOR YOUR KITCHEN WILL REALLY OPEN UP. LACK OF SPACE WILL NO LONGER RESTRICT WHAT YOU CAN ACHIEVE'

Graeme Smith, senior designer, Second Nature

FINDING A PROFESSIONAL

■ **Recommendations** are by far the best way to find a tradesperson in your area. Ask friends and family members whose projects you've admired. Few people will pass on the contacts of someone who has done a shoddy job.

■ Check out the boards and signage that building firms and architects put up outside their projects, if you've been impressed by the build. It's also worth approaching the owners to see if they are happy with the work.

■ **Search online.** Most industries have a professional body or web-based collective that lists its members along with contact details. For an architect try architecture.com, ciat.org.uk for an architectural technical designer, and find structural engineers at istructe.org. Visit mybuilder.com or ratedpeople.com to locate building-trade specialists.

■ Also try Trust Mark (trustmark.org.uk), which encompasses a wide range of trade bodies such as Federation of Master Builders, National Federation of Roofing Contractors and the electrical institution, NICEIC. It claims to check its members' work, financial status and insurance, and also offers extra insurance and a complaints procedure.

■ **Ask your kitchen designer.** Creating schemes for new renovations and extensions is now the norm, so they are well placed to recommend a good builder or architect. You can also trust your designer to alert you to any 'bad eggs' in your shortlist of contenders.



This fabulous side extension is bisected by glass where the existing property meets the new addition, bringing natural light into the full depth of the kitchen and creating a striking architectural feature. Bespoke handmade kitchen, from £20,000, Higham Furniture



A traditional conservatory extension with a large roof lantern makes space for an open-plan dining area in this elegant scheme. The double-island layout steers traffic flow around the supporting column. Bespoke units by Martin Moore & Company, from £35,000

worktops, and can still be light-filled if you install skylights in the new roof,' adds Richard Moore of Martin Moore & Company.

All extensions involve significant upheaval so be prepared to live with the builders for at least six weeks, and possibly move your family out. You'll also require substantial funds, with a generous contingency to keep things stress free. 'Additional costs often overlooked include a new boiler capable of heating the extra space, crane hire if the site is hard to access, and relocating existing drainage under the build site,' adds Carol Parry of Arboreta.

The most successful extensions have architectural benefits beyond achieving extra space and light. Be it a vaulted ceiling, exposed beams, an elaborate roof lantern or impressive structural glazing, using dynamic shapes and materials will give your extension extra edge.

GLASS HOUSES

Conservatory extensions are particularly popular in properties that are north-facing or generally dark inside. They can also be the best way to maximise a great view. Although conservatories often come under your permitted development rights and don't require planning permission, if they are open

to the main house (ie, not self-contained, with a lockable door) building regulations do apply.

The main downside to locating a kitchen inside a conservatory revolves around heat loss/gain – they can be very hot in summer and cold in winter. Solar-control glass, underfloor heating and automatic ventilation can all be used to ensure a comfortable year-round environment, and part of the budget should be allocated appropriately.

So much glazing can also limit kitchen layout and design, as there are fewer solid walls to support cabinetry. An island-based layout is often most practical – try two islands positioned with a central galley, if space allows. In reality, it's often wiser to position the hub of your kitchen in the house and add an open-plan conservatory for dining and relaxing. Orangeries are a more practical solution for kitchens, as they have solid walls topped with a glazed roof – be that a flat roof or sky lantern – and subsequently have a more controlled level of natural light than conservatories.

All heavily glazed structures require careful consideration when it comes to choosing the finishes and materials for cupboards and worktops, as sun-bleaching is an issue. As well as using glare-reducing glass

and installing blinds, it pays to select paler surfaces that won't show the effects as noticeably. 'Using UV-protective varnishes on woods and light paint finishes on stable materials will significantly minimise sun damage to furniture and cabinets,' says Peter Humphrey of Humphrey Munson.

DIGGING DEEP

Significantly more expensive than extending outwards, digging a new basement costs around £2-3,000 per square metre of floor space, excluding fitting a kitchen and interior finishes and services. Converting an existing basement will be cheaper. This type of extension is popular in urban areas where outdoor space is often limited, but it also works if you want to preserve the proportions of a building or retain all of the garden. 'If you have deep pockets, basement projects can look slick and sophisticated,' says Alex Beaugeard of McCarron & Co. 'The balance of walls and windows is different, so basement kitchens are developing their own aesthetic style, which is usually very dynamic and exciting.'

It's wise to use a specialist basement firm (try The British Structural Waterproofing Association, thebswa.plus.com, for accredited



This modern extension features massive picture windows to maximise light and offer outside views while working or dining at the multifunctional island. Modulnova's Light kitchen range starts from £25,000 at DesignSpace London

contractors), especially if you're in a high water table area. Success depends heavily on the quality of tanking, which is usually backed up by other waterproofing methods, for example, a sump and pump system to remove excess water. A basement conversion for kitchen use is also hugely reliant on the available light levels. 'Incorporating a skylight above the stairs to form a light well and creating space for a small courtyard with glass double doors leading into the kitchen are both smart solutions for drawing as much natural light as possible into the space,' says Simon Richmond of Poggenpohl.

Once considered a way to sidestep planning consent, or refusal, the planning regulations covering basements is under review. The general consensus is that it will be much stricter in future, particularly for new excavations (rather than conversions) and the installation of light wells in gardens, so contact your local planning authority before starting any work. Building regulations apply in all basement work, and cover areas such as fire escape routes, ventilation, ceiling heights and damp proofing.

WORKING THE ROOM

In an entirely new extension, the decoration is often led by the architectural style of the

addition. If you've opted for a sleek glass box, finish it with a slick, contemporary kitchen. A more traditional extension that follows the original style of your property will suit painted cabinetry and classic wood and stone finishes.

In really large rooms with double-height or pitched ceilings, it's also important to scale your furniture accordingly. 'High rooms can take really substantial items, while standard-sized furniture might look a little lost. Go as big as you dare on the main pieces, such as the island unit and dining table, and the same applies to lamps and side tables,' advises interior designer Rebekah Caudwell.

Other things to think about when planning a multifunctional scheme include noise transference. So that others aren't disturbed when the kitchen is in full use, choose whisper-quiet appliances and add soft fabrics and materials to help reduce echoes. Also, opt for powerful extraction that's calculated to cope with the size of your new area, and zone the lighting on several circuits so it can be adjusted in each area and to suit different moods. 'If you do a lot of entertaining, incorporate a wireless music-streaming system such as Sonos, which allows you to play your music via smartphone or tablet,' adds Dan Davidson of Build Team.

'CREATING A LARGE, OPEN-PLAN KITCHEN-DINER IS ONE OF THE MOST SOUGHT-AFTER FEATURES IN A MODERN HOME AND ONE OF THE MOST POPULAR HOME-IMPROVEMENT PROJECTS'

Michael Holmes, spokesman for The National Homebuilding & Renovating Show and Home Improvement Show

SURFACE... *Natural, beautiful, durable and versatile, no wonder wood continues to wow in the modern-day kitchen*

Focal point

An unexpected application brings an element of surprise. This wonderful solid walnut splashback in Martin Moore & Company's New Classic collection has been treated with a special fire-rated lacquer to ensure a safe and easy-to-clean surface. Kitchens from £35,000.

The trends of the day affect which shades and grains are in favour, but one thing is certain – wood is an absolute classic for the kitchen. It has a natural warmth and softness that's also strong, durable and versatile. 'The huge range of wood types, formats and finishes now available ensures that there's a place for wood in every kitchen,' says Robert Burnett, head of design, Holloways of Ludlow. In contemporary schemes, wood can soften the sharp edges of minimalist design, while in more traditional spaces it can be used to coordinate kitchen cabinets with architectural features such as oak beams or panelling. Timber trends are constantly changing, so there's plenty of inspiration when it comes to colour, pattern and finishes, from rustic, artisan surfaces to raw, unsanded finishes.



Classic update

Traditional oak has been given a modern update in Linda Barker's latest collection for Wren Kitchens, priced from £4,000. Combined with an island painted in Cornish Slate matt, the solid oak Shaker-style doors look fresh and stylish. A chunky multi-stave breakfast bar echoes the look.



Table manners

Wood is a more forgiving dining surface than stone – it's warmer to touch, softer on elbows and quieter on crockery. Integrating a block of 3cm-thick multi-stave oak has created a breakfast bar area on this island unit, with the oak finish repeated on the shelves. Harvey Jones' Linear range starts from £18,000.



Rich list

Paints and stains can enhance the finish of wood. On this black-stained oak flooring, the natural colour variation of the oak reacts with the stain, making it appear a rich, nutty brown in some areas and a darker, chocolate brown in others. Black Oak wide-board, solid-hardwood flooring, from £96sq m, Junckers.



Wood revival

The true joy of wood is that its beauty never fades and often improves with age. It is also incredibly flexible, as Holloways of Ludlow has proved by repurposing a stash of reclaimed Belgian oak floorboards to make this showpiece island unit. Kitchens start from £25,000.



Tall order

A block of floor-to-ceiling cabinets in natural walnut brings warmth to this graphite grey gloss kitchen from Siematic's S2 range. The grain pattern has been matched vertically on all doors to achieve a high-end look. Pockets of walnut on the island and tabletop unite the space. Kitchens start from £20,000.



Pickling trend

Inspired by scaffolding planks, the pickled oak finish of Smallbone of Devizes' latest Brasserie range is a smart take on a rustic touch. The distinctive horizontal grain pattern is emphasised using a special wash that highlights every knot and gnarl. The Brasserie kitchen starts from £40,000.



Great impact

Rather than fight the busy lines of an exotic veneer, Davonport chose an equally vibrant granite to make this bespoke kitchen sing. Vertically aligned to achieve a striking striped effect, the South American Ziricote veneered tall units form a dramatic backdrop to a white island. Kitchens start from £35,000.



Designer's block

Classic parquet is enjoying a style revival thanks to its geometric lines, which help bridge the gap between traditional architecture and modern design. Fired Earth's Herringbone Seashell parquet flooring, from £74.94sq m, is made from solid oak that is brushed and oiled for a pale, natural finish.



Modern craft

Contemporary Italian brand Valcucine is reviving traditional hand-craftsmanship as part of its new SineTempore range. The elm-based range has minimalist lines and lovely craft detailing. It's also available with a choice of hand-carved motifs, inlays and mosaics. The kitchen shown costs £80,000.

‘Combining wood with contemporary materials is a great way to soften the harder edges of modern kitchen design’

*Keith Atkins, director of design,
DesignSpace London*

Perfect match

The bold grain of exotic timbers almost demand book-matching, where it's joined in mirror-image. Modulnova has nailed the look with the Mississippi Gumtree veneer on this island. Its kitchens start from £25,000 at DesignSpace London.

MAKE IT WORK FOR YOU

TAKE TIME TO CHOOSE the finish of your wood. A wax or oiled finish works well in a traditional setting, while matt lacquers offer a modern twist. Some finishes will darken the colour of the timber so always ask to see samples with the finish applied.

TOO MUCH TIMBER can feel oppressive, especially if your ceilings are low and windows small. Mix wood with painted cabinets to help break up the space and create a lighter look.

INVEST IN SOLID WOOD where possible, particularly in a busy house where corners are likely to be bashed and dented, as it's easier to repair than veneers. However, if you're on a budget, doors with veneered centre panels are more affordable.

THE ORIGIN OF your timber can affect the look and price. Though more expensive, European oak is knottier and has more character than American oak, for example.

Some exotic timbers are still illegally logged so check the wood is sustainably sourced.

SOLID WOOD does benefit from a certain amount of ongoing care, primarily re-oiling every 12 months or so – depending on the finish – but it is also easy to repair and restore, and will age beautifully.

AVOID WOOD around your main sink area unless you are extra cautious.

Thanks to technological advances, the kitchen is evolving and looking less like a workspace and more like a living area



CONNECT... *From Wi-Fi washing machines to smart fridges, future technology is already here and creating high-performance kitchens*

Imagine if your washing machine could call an engineer before a problem arises, or if the fridge freezer could send you a text if one of the kids had left the door open – again. Sounds sci-fi but, thanks to new technology, your next appliance may be more intelligent than your home computer.

With fast broadband an essential feature in the modern home, appliance brands have started to exploit the technology to create a whole new world of features, whether you want to cook, heat, entertain or relax. ‘Smart’ appliances are now available on the high street, offering the ability to connect to the internet and be controlled via your smartphone. Technology brands such as Samsung and Panasonic have led the way, but appliance specialists such as Siemens and Aga have launched

products, too. But there’s more to the modern kitchen than just flashy appliances. Clever designers are now incorporating the latest hi-tech options right from the start to help build a space that works seamlessly – and wirelessly. From connected lighting and intelligent heating to advanced cooking and even home entertainment, embrace the new technology and your kitchen will work harder for you and your home.

‘Plan ahead and you’ll be amazed by what can be incorporated into your kitchen,’ explains Will Brocklebank, founder of Face to Face Digital. ‘We’ve just completed a kitchen with sensors buried under the floor that can detect if anyone is in the room and adjust heating and lighting accordingly, while a clever server manages energy use between appliances and the electricity generated from solar panels on the roof.’



Miele's DA6690D extractor hood communicates wirelessly to a compatible hob, adjusting extraction settings to suit use

SMART KITCHEN

Computers and appliances combine to create powerful and practical home helpers

LAUNDRY

Things have come a long way since the basic twin tub. As well as washing cleaner, Samsung's flagship washing machine, the WW9000, can be controlled directly from your smartphone and diagnostic reports can be sent direct to an engineer.

It also boasts a full colour touchscreen. While at first glance this looks like a hi-tech gimmick, in reality it makes choosing from hundreds (yes, hundreds) of wash programs and settings quick and easy, especially as it remembers the most frequently used ones. It's something you just can't achieve with a standard dial-controlled washing machine.

Near Field Communication

(NFC) technology on LG laundry products allows the individual user to download new programs for their washing machine, such as Wool, Baby Care and Cold Wash, and apply these to the appliance by simply touching the smartphone on the NFC 'Tag On' symbol.

But there's more to the hi-tech washing machines than smartphone style. Modern designs use powerful computers and sensors to monitor the wash, maximising cleaning results with minimal water and energy use. Miele, Siemens and Samsung all now offer self-dosing models that use just the right amount of washing detergent for the wash.

COOLING

Beautiful Kitchens first saw internet-connected fridge freezers while visiting LG in South Korea back in 2000, but the technology is finally making its way to Europe. LG's soon-to-launch Smart ThinQ fridge freezer has a webcam inside so you can check what you need to buy from your smartphone. It will even send you a message when food items are reaching their use-by dates. You need to input the expiry dates yourself but, if you're forgetful and hate to waste food, it could be invaluable.

Sub-Zero recently joined forces with connected home experts Crestron to offer

homeowners more control over their appliances. Once synced to the home network, the fridge will send out alerts if the temperature changes or if there is a problem – essential if you have an expensive wine collection to preserve.

HOB'S AND OVENS

With the exception of Aga, which launched the Total Control all-electric app-controlled range cooker a couple of years ago, internet-connected cooking has yet to take off, but hobs and ovens are now packed with smart technology. Several brands sell induction hobs with large colour displays to help programming

Samsung's WW9000 washing machine features touchscreen controls and hundreds of wash programs. It can also be operated from your smartphone



Aga's Total Control was the first to bring smartphone control to an electric range cooker



This Siematic kitchen features an integrated media centre

and controlling heat easier, not to mention looking stylish, while the Miele Con@ctivity range of hoods and hobs talk to each other and adjust extraction rates automatically.

CONNECTED APPLIANCES (AND THE FUTURE)

For now, smart appliances remain a hi-tech luxury, but things are changing fast. Once your appliances can communicate with each other they will be able to work more efficiently. They will learn how you use your kitchen and adjust accordingly to help save you time and energy.

We've already mentioned LG's Smart Thing fridge freezer, but LG also has plans to launch internet-connected oven and laundry products that you can communicate with via text to improve efficiency and convenience.

'Simply texting "I'm going on holiday" in HomeChat,' explains Dawn Stockwell, head of brand marketing at LG, 'will turn on the refrigerator's power-saving mode, set the robotic vacuum cleaner to sweep the floor at 9am every day and set the washing machine to run a wash cycle on the day before your return.'

CHOOSING HI-TECH APPLIANCES

Digital extras worth looking for...

Colour displays Aside from looking great, ovens and hobs with colour displays allow you to quickly search through hundreds of options and menu screens, just like you can on a smartphone or tablet.

Digital controls These are especially useful on cooling appliances, as they allow you to pinpoint temperature control, which can help keep food fresher for longer.

Connectivity Miele engineers have been able to plug diagnostic equipment into their appliances for years, just like a mechanic does with a

modern car. It makes repairs quicker and more reliable.

Timers Digital clocks allow you to control when an appliance comes on, how long it runs for and when it switches off. Induction hob timers can even be set to come to the boil before simmering and switching the hob off.

Sensors By gathering data from sensors inside the dryer or dishwasher, the on-board computer can maximise the appliance's efficiency by using the right amount of energy, water or detergent to get the job done perfectly every time.



Thanks to meticulous planning by custom-install experts Face to Face Digital, the high-tech features in this minimalist kitchen are completely hidden and accessed via discreet touchscreen controls and tablets

HARDER WORKING KITCHEN

It's not only your appliances that benefit from the latest in connected wireless technology

LIGHTING

Home control experts such as Lutron and Rako specialise in hi-tech lighting. By linking each switch and socket in your home to a control hub (wired or wirelessly), you can adjust the lighting in each room via a control panel or tablet computer.

By programming the lights, you can create 'moods' to suit the activity. Turn task lighting up for

illuminated cooking or dim the kitchen lights and brighten the dining table at mealtimes.

Incorporate under-counter or built-in cabinet lighting (try Caple), and make a feature of your kitchen, even when not in use.

Wi-Fi-connected light bulbs make it cheap and easy to upgrade your lighting. The Philips Hue system can be controlled via smartphone and features LED

strip lights, GU10 fittings, pendants and lamps. You can create multiple themes with countless colour choices, all for a few hundred pounds.

CLIMATE CONTROL

Clever Wi-Fi-connected thermostats from Nest and Tado constantly monitor your home and even learn how to heat the space more efficiently.

In addition, custom installation specialists can link heating with electronic blinds and roof windows. The system can sense if there's too much sun and close the blind, or use the natural heat to warm the kitchen in the morning.

QMotion offers a range of app-controlled blinds. Not only are they effortlessly cool, you can also set the blinds to open at specific times, which is great for security.

THAT'S ENTERTAINMENT

Complete your hi-tech kitchen with the latest wireless audio and smart TV solutions

EASY LISTENING

The most straightforward way to listen wirelessly to digital music is by using Bluetooth. Look for the logo and you'll be able to instantly stream digital tracks from your smartphone.

If you would prefer a radio in the room, there are plenty of stylish digital designs – try Ruark, Roberts or Pure – and many now have Bluetooth built-in.

Using Wi-Fi can help create a multi-room audio system. There are several options, including Apple AirPlay and Sonos, which allow you to play music around the house on individual speakers.

For a seamless wired sound system, choose flush-fitting speakers from Bose or picture-frame-style designs from Artcoustic. Amina speakers are actually built into the wall or ceiling and plastered over, but still sound superb.

SMARTER VIEWING

Ultra-slim LED TV sets can be discreetly wall hung. Choose a Wi-Fi-compatible Smart TV and you'll be able to watch on-demand content, such as Netflix and BBC iPlayer, or even surf the web. Luxurite sells a 17in TV set that can be built seamlessly into an existing kitchen door for around £500. Or hide your TV altogether. Futureautomation.co.uk can supply or fit a stylish TV lift into a worktop or sideboard. At the push of a button, the TV pops up, ready for viewing.



Make sure you never miss your favourite show again. Luxurite's kitchen TV can be built into a cabinet door so it becomes part of your room, rather than dominating it. Some models even have integrated DVD players

‘WITH A LITTLE PLANNING AND HELP FROM THE EXPERTS, YOU CAN ENJOY A COMPLETELY HIDDEN HOME CONTROL SYSTEM ACCESSED FROM YOUR SMARTPHONE OR TABLET’ *Will Brocklebank, founder of Face to Face Digital and board director at CEDIA*

Lighting, temperature, music, TV and even home security can all be monitored from the kitchen, reinforcing its status as the home's epicentre. For more information, contact CEDIA



CREATING YOUR SMART KITCHEN

Experts can help you navigate through the options

To get the most out of the latest technology, it's worth calling in the professionals. Think about integrated technology and smart appliances in the same way you would the plumbing and electrics. If you treat them as an afterthought, you'll need to hide cables and boxes instead of enjoying seamless integration.

Speak to your kitchen designer, who may well have worked with professionals previously and can recommend one. Alternatively, find a home automation specialist via CEDIA (Custom Electronic Design and Installation Association) at cedia.co.uk. Specialists such as Andrew Lucas and Face to Face Digital can talk you through the options and create a complete kitchen (and home) solution, which incorporates lighting, heating, shading, home security and entertainment.

'WE'RE GETTING TO THE POINT WHERE SMART HOME CONTROL IS LIMITED ONLY BY OUR IMAGINATION'

Petra van Meeuwen, Crestron

KEY CONTACTS

CEDIA cedia.co.uk. The best place to find a custom installation specialist.

CRESTRON 07867 392210 crestron.eu. World-leading home control expert.

FACE TO FACE DIGITAL 020 7384 9121 facetofacedigital.com.

Custom installation specialist.

FINITE SOLUTIONS 020 7371 8761 finitesolutions.co.uk.

Specialist with offices in London, Leeds and Cheshire.

JOHN CULLEN LIGHTING 020 7371 9000 johncullenlighting.co.uk.

Experts in lighting design and LEDs for whole house.

LG 0344 847 5454 lge.com.

Appliance brand offering connected washing, cooling and heating solutions.

LUTRON 020 7702 0657 lutron.com. Experts in

high-tech lighting control.

PHILIPS HUE meethue.com.

Wi-Fi connected light bulbs, without the need for a refit.

SAMSUNG 0330 7267864

samsung.com/uk. Impressive selection of innovative connected washing machines.



DECORATE...
*a display will add
personality to a kitchen.
Choose collectibles, art, or
simply arrange everyday
objects beautifully*

FITTING THE MOULD

*Vintage cookware adds charm to classic and country kitchens.
Antiques shops, charity shops and eBay are great sources*



MONOCHROME SET

There's no reason beautiful can't be useful, too. In this kitchen, white china on open shelving creates interesting silhouettes when not in use

Whitstable dining table, H72 x W200 x D90cm, £1,795, Mathers & Hirst at Heal's, has this look. Xavier Pauchard vintage Tolix-style side chair in yellow, H85 x W45 x D46cm, £99, Cult Furniture, would suit this scheme



DRESS UP

A classic approach, a vintage dresser with glass doors is a great way to store and show off favourite pieces

Take a look at An Angel At My Table's country cupboard/small kitchen dresser, H200 x W109 x D44cm, £895. For a similar table try Baker Boy, H76 x W160 x D95cm, £545, Loaf. British industrial pendant light, Dia46cm, £348, Skinflint Design, is a close match



Be prepared to fake it. This literary show is, in fact, wallpaper

Colourful Knowledge Library wallpaper, £30sq m, Mr Perswall

Glassware can add a vibrant touch

Kartell Shibuya Smoke Yellow Blue vase by Christophe Pillet, H22 x Dia27cm, £90, Heal's



ON THE SHELF

Designer shelving is a winning focal point that lets you change displays as the mood takes you

For similar shelving try Como, H154 x W51.5 x D22cm, £599, BoConcept. DAW Eames armchair, H80.5 x W52 x D41cm, £405, Aram. Hitchcock floor light, H150 x D22cm, £230, Heal's, is a good alternative to this one



IN THE FRAME

You don't have to invest in expensive art. Frame designer tea towels for a fitting and affordable display

Tea towels from (top row, from left) Cloudberry Living, Warbeck & Cox (middle row, from left) Cream Cornwall, Old English Company, Etsy (bottom row, from left) Anthropologie, SCP, Gillian Kyle, Cloudberry Living



FACE TO FACE

Hanging plates is an age-old tradition but shake up the style with a modern design for an element of surprise

Plates, from £106 each, Dia26cm, Fornasetti at Farfetch



Pick everyday utensils with decorative appeal

Dipped wooden soup spoons, £7.50 each, Rose & Grey





SHELF LIFE

Store ingredients in glass jars that are good enough to go on show. A wallpaper backdrop adds extra interest

Kilner one-litre jars, from £6.50 each, Selfridges. Wicker basket from food hamper, from £50, Fortnum & Mason



MAKE IT WORK FOR YOU

EFFECTIVE DISPLAY is all about being creative. Look beyond the obvious and find novel ways to present functional objects.

VINTAGE GLASSWARE is an inexpensive way to add design

features to your scheme. Seek out different forms and textures on eBay and at flea markets.

CHIC PACKAGING makes an individual and affordable display. Graphic or vintage designs work best and aim

CURIOUSER AND CURIOUSER

When it comes to a dining area, a more complex display gives guests something to ponder – use personal mementos as a great talking point

Lack white wall shelves, 110 x 26cm, £10 each, Ikea. Similar glass domes, H48 x Dia21.5cm, £119 each, Day Birger et Mikkelsen at Amara



Look for pieces that reflect your individual style

Orange Flower plate and Red Head plate, both Dia20cm, £24 each, Katy Leigh at Unique & Unity

for a variety of heights, shapes and sizes.

BOOKS ALWAYS add personality and colour to a room. Think outside the box and try stacks or fit narrow shelving to show off your

favourite cookbooks, keeping them close to hand.

WALL ART can be formal or informal. Large framed prints make striking anchors, while unframed pieces on a shelf add informal charm in dining areas.

COOK... *Once considered a luxury extra, the latest multifunction combination ovens are fast becoming an essential for enthusiastic home cooks*



Miele DGC6660 XXL
PureLine steam
combination oven has
a huge 68-litre capacity
across four shelves, touch
controls and a food
probe, plus dozens of
automatic programs to
help take the guesswork
out of cooking, £4,099

There was a time when the range cooker and built-in double oven ruled. No self-respecting home chef would do without at least two oven cavities to cook multiple dishes at once. But the rise of the combination oven has brought about serious change. With options to add steam, microwave and even sous vide to the standard settings, these multifunction designs

offer so much more than a subsidiary oven. 'Combination models provide a wider selection of cooking options and complement other built-in appliances,' says Vic Sinclair, buyer for large electrical appliances at John Lewis. By combining a standard multifunction oven with a separate compact design, you'll be rewarded with a complete cooking centre full of features any professional chef would be proud of.



The new Series 8 range of built-in ovens from Bosch features an intuitive touch display and scroll wheel, prices on request



Smeg's Linea Aesthetic range features compact 45cm-tall appliances, including SC45VC2 combination steam oven, £840; SC45M2 microwave oven with grill, £859; MSC45 fully automatic coffee machine, £1,289

WHAT IS COMBINATION COOKING?

A standard oven generally uses top/bottom, fan and grill heat, combining various elements to create ideal conditions for baking, grilling and roasting. A combination oven introduces an extra element – a choice between steam or microwave cooking – revolutionising how and what can be cooked at home.

‘Combination steam ovens use steam and dry heat together to create a moist environment, which is great for browning and caramelising, giving exceptionally tender meat, crisp loaves and moist cakes,’ explains Kirsty Racki, home economist at Miele. Fan ovens can dry out dishes – especially when baking and roasting – so steam helps to retain moisture for succulent results. But there’s more to combination steam cooking than just added moisture.

‘Steam cooking is gentler on food so there is no loss of texture, taste or colour,’

says John McLauchlan, senior product manager cooking at Neff. ‘By steaming food, vital vitamins, minerals and nutrients aren’t lost through the process and the method eliminates the need to add salt or oil.’

Combination microwaves are a godsend for the time-poor cook. By using traditional heat/grill and microwave technology, you can speed up cooking times considerably. Roast chicken in just 30 minutes, anyone?

CHOOSING A MODEL

There are two main types of oven to choose from – a conventional 60cm built-in design and the new compact 38cm or 45cm models. The H60 x W60 x D55cm single oven can be mounted into a standard undercounter carcass or tall column unit either on its own, above a warming drawer or alongside a compact appliance to create

NEED TO KNOW

- As a minimum, your oven should have conventional heat, fan, grill and top-and-bottom heat.
- Look for at least an A-rated built-in oven. A+ and A+++ models are available (also labelled as A-10% or A-20%) offering even greater energy efficiency.
- Telescopic shelves make it easier and safer to lift heavy pans out.
- A huge capacity oven with only two shelves will have less usable space than a smaller design with three shelves.
- If your budget won’t stretch to a pyrolytic oven, opt for one with catalytic liners. These absorb odour and grease and then burn them off.
- If you want to slow-cook roasts to perfection, a meat probe is a useful addition, or look for models with a removable rotisserie spit.

FEATURE CHRIS HASLAM



Baumatic's BCS455TS Premium Line 46cm-tall combi-steam oven, from £1,100, has a 230°C professional-cooking mode where food is steamed prior to cooking

RIGHT Put all your ingredients in a bag and cook at low temperatures to create delicious professional results. AEG ProCombi SousVide oven, £1,400, and vacuum sealer, £1,600



a truly multifunctional double oven. The appliance has 60-64 litres of cooking space – more than enough to cook a roast for four. Extra-large 90cm-wide professional-style models are also available if you need huge amounts of space for the largest of dinner parties – try Wolf and Miele.

COMPACT OPTIONS

Combination ovens measuring 38cm or 45cm-tall have a capacity of 30-50 litres. They are designed to replace the traditional second oven, and can be mounted above or below a full-sized oven or paired with a warming drawer to fit in a standard-sized cavity. Many kitchen designers now favour banking several compact appliances together, side by side or in a grid to create a complete wall of cooking

appliances – these might include steam ovens, microwaves and coffee machines.

DESIGN RULES

Two compact appliances and a pair of 60cm ovens look great mounted in a grid, and provide unrivalled capacity and cooking options. Choosing from the same brand will ensure the trims and edges match and this helps maintain clean lines, especially when banking them in a row. Bosch recently launched a new built-in range with matching trims, across all price ranges – so you can achieve this effect whatever your budget.

The latest hi-tech combination ovens boast large colour touchscreens similar to those on a tablet. These look fantastic, and give your home a sleek, ultra-modern finish.

**‘THERE’S NEVER BEEN
A BETTER SELECTION
OF COMBINATION
OVENS AVAILABLE,
AND THEY LOOK AS
GOOD AS THEY COOK’**

*Owain Harrison, marketing
director, Baumatic*

This bank of Caple appliances includes an SO209WH 34-litre combi-steam oven, which has two steam settings, plus fan and grill cooking. Rated A-20% for energy, it costs from £1,235

FEATURES TO LOOK FOR

Auto-cooking Taking the guesswork out of cooking, choose a recipe from the menu (on some models you can even programme your own), press start and let the oven do the rest. Using built-in sensors, the oven sets the time and temperature and will adjust the heat during cooking.

Colour displays Many brands boast tablet-style screens for quick and

intuitive navigation through menus. Siemens and Neff both have new designs.

Defrosting One often overlooked advantage of steam cooking is its ability to defrost almost as quickly as a microwave, without drying out or overcooking the ingredients.

Pyrolytic cleaning A pyrolytic mode burns away grease and residue

at very high temperatures (500°C) leaving a small pile of ash to wipe away. Once available only on high-end designs, it can now be found on mid-priced ovens, too.

Sous vide Steam ovens are also now being used for sous-vide cooking to produce restaurant-quality meat and veg. AEG's ProCombi SousVide oven can maintain a low, constant temperature using steam.

Steam cleaning A low-heat steam cycle keeps your oven sparkling by gently loosening burnt-on food, ready for a quick final wipe.

Steam microwave Panasonic's NN-CS894S countertop steam microwave offers fast, healthy cooking and many of the same features as a built-in oven, without the need to update your appliance bank.

Temperature control 'Many combi ovens have food probes, which monitor the core temperature of your dish and adjust the oven settings for the best results,' says Kirsty Racki, home economist at Miele.

Sterilising Pre-set programs are available on some hi-tech models, designed to sterilise jam jars or even baby bottles.

THE LOOK... *Freestanding and modular furniture is relaxed and lends great design solutions to an open-plan scheme*

WHILE THE DEFINITIONS OF FREESTANDING and modular kitchen furniture might be open to interpretation, one thing is certain; this type of furniture will give your room a dramatically different look from a standard scheme. 'Modular and freestanding furniture allows you to blend different styles to give more of an eclectic mix, which isn't so readily achievable with runs of fitted furniture,' says Bill Schilling of Kaizen Furniture. 'It can also give a room a sense of space, freedom and

visual excitement. If you like this style and your designer has worked with you to ensure all your needs for fit are met, there can be no real drawbacks.' Just as with a fitted kitchen, the design has to be carefully considered, so everything works as one. However, there can be challenges when it comes to incorporating and concealing services, such as gas, water and electrics, as there are fewer places to hide pipes and cables. Often, the design will be tailored to factor them in, with wires disguised within

island legs or specially created pieces of furniture. Another option is turning these elements into features, with exposed copper pipework looking striking in an industrial-style kitchen. While the modular look works best in a large room, it can be adapted to work in a compact space with carefully chosen pieces. Freestanding or wall-hung furniture frees up floor area, while a butcher's block on castors can double up as an island unit, then be pushed to one side when not in use.



Materials matter

Look for a range of modular units with many options, and plenty of scope. Shown here are the matt black anodised aluminium-framed doors, 6mm metal front panels with copper finishing, water-painted Olivato ash breakfast bar and black lava worktops, Salinas kitchen by Boffi, price on application.



Country casual

Mixing fitted units with unfitted lets you add to, adapt or swap pieces as your needs change. Painted furniture is also easily refreshed. Solid painted oak units, iroko worktops, island with granite worktop and solid oak tall larder. Around £7,500 for cabinetry and worktops, The Freestanding Kitchen Company.

Perfectly poised

A large island provides plenty of prep space but can dominate a design. Elevating it on legs for a freestanding look gives a lighter feel. This 4m long unit is reinforced with steel to give an airy look that is strong enough to provide ample storage in its many cupboards and drawers. Bespoke Newport painted solid-ash kitchen with timber and composite worktops, from £20,000, Sola.





Bright idea

Why not add a pop of colour on a freestanding piece? This pink cabinet conceals a fridge. Shaker in-frame kitchen in painted oak and Medite board, solid staved oak island worktop, 40mm oak-edged fusion solid resin composite surfaces, fridge unit in Sugar Candy Pink, from £25,000, all John Lewis of Hungerford.



PHOTOGRAPH DARREN CHUNG

Super store

Freestanding pieces boost storage in a compact room, with tall cupboards and dressers being generous enough to store food, china, serving dishes, cookbooks and even small appliances. Handleless Shaker kitchen in maple and tulipwood, with 40mm Cameo White Corian worktops, from £24,500, Higham Furniture.



Industrial luxe

Reclaimed and repurposed furniture and materials can make striking kitchens. This sleek industrial kitchen by Jane Kim Design plays on the idea of mid-Century polished steel desks. For a similar stainless-steel design, modular base frames start from around £500 for a 600mm length, price on application, GEC Anderson.

PHOTOGRAPH EDUARD HUEBER/ARCHPHOTO



Brought to order

Paring back kitchen furniture to its basic functions will give a minimal feel but still offer a comfortable place to cook. Bulthaup's b2 range is based on a workshop concept, with an island resembling a workbench. Services are incorporated into pipes contained in a flexible tube beneath the bench, while lidded power outlets are concealed at the edges of the unit. Kitchen tool cabinet with aluminium and maple shelves and appliance cabinet in walnut veneer, with a stainless-steel workbench, price on application.



Classic finish

Freestanding is a great choice for country and classic looks. Here, the slatted design of the freestanding island echoes the tongue-and-groove wall panelling. Handmade bespoke Real Shaker kitchen in tulipwood and birch ply, with rustic oak worktops, from £8,000, deVOL.



Try two-tone

Proving that small can be beautiful, a well-ordered design will allow you to make the most of the space. Keep the look light and airy with a pale floor and include mirrored elements to reflect light. Designer Collection kitchen in handpainted Level 1 finish solid timber by Chalon. Kitchens start at £25,000.

Make a stand

Visible legs are a key part of the freestanding and modular look. However, rather than minimising their appearance, they can become a pivotal part of the design itself by oversizing and extending them to form structural supports. Shown here is the Moon Gola kitchen in white satin laminate with a 5mm stainless-steel worksurface and fumed oak breakfast bar by Modulnova. Kitchens start at £25,000 from DesignSpace London.





Everyday elegance

A single run of units creates a linear kitchen that's sleek in a larger room but can mean limited workspace. Boost the surface area by introducing a simple peninsula. Slim stainless steel kitchen with smoked acacia peninsula designed by Roberto + Ludovica Palomba for Elmar from £20,000 at Laurence Pidgeon.



Show your metal

This island uses metallic accents against elegantly minimalist cabinetry. Island in handleless S2-R cabinetry in Lotus White and Gold Bronze silk gloss finish, StoneDesign 6.5mm composite worktop in Supreme White with surrounding units in S2-R and SE3003 cabinetry in Umbra. Kitchens from £20,000, SieMatic.

‘Freestanding furniture allows you to mix and match styles, finishes and colour. You can complement dark fitted furniture with pastel-toned pieces, or combine modern fitted furniture with some classic pieces’

Bill Schilling, designer and joint MD of Kaizen Furniture

MAKE IT WORK FOR YOU

IF YOU'RE NOT SURE ABOUT CHOOSING AN ENTIRELY freestanding look, try combining a fitted scheme with some pieces of unfitted furniture, such as an island, larger cupboard or dresser.

A FREESTANDING KITCHEN CAN BE IDEAL FOR PERIOD or listed properties when units can't be attached to the walls or channelled in.

THINK ABOUT YOUR ELECTRICAL AND PLUMBING works at the beginning of the

project, as they'll usually need to be incorporated cleverly into the furniture. Services may also have to be moved, so factor a bit extra into your budget to accommodate any unforeseen costs.

THE BEAUTY OF MODULAR AND FREESTANDING furniture is that it can be easily added to, should your needs change. If you require more storage or workspace, it's more straightforward than in a fitted scheme to add a few extra units or swap those you already have for bigger pieces.

IF YOUR FREESTANDING OR MODULAR KITCHEN IS IN AN OPEN-PLAN SPACE, avoid finishes that are 'close but not quite the same' as nearby furniture. It is better to deliberately create contrast.

MAKE SURE YOUR KITCHEN IS SUITABLE for accommodating modular furniture. Newer houses often use studwork to create internal walls, so these may have to be strengthened to cope with the weight of wall-hung units when they are full.

CONTEMPORARY UNITS CAN SOMETIMES APPEAR a little stark and clinical, so experiment with textures and colours to add warmth and soften a crisp look. Tactile lacquers, deep greys and deeply grained timbers work well on contemporary modular furniture.

UNUSUAL SHAPES AND SIZES will give a more eclectic aesthetic to your design. Oversized pieces of furniture, open shelving and statement fridge freezers will add to a laid-back feel.

Layers of light

A CALMING COLOUR SCHEME, CLEVER LIGHTING AND BESPOKE CABINETRY ENSURE ANNA GOODE'S LOWER-GROUND-FLOOR KITCHEN IS BRIGHT AND FUNCTIONAL

Feature SARAH WARWICK Photography MIA LIND & LINDY CUMINGS

Project profile

THE OWNER Anna Goode, a company director

HER HOME A four-bedroom Georgian terraced house in north London

THE PROJECT The existing kitchen-diner became a dining space, while a bedroom and corridor were transformed into a spacious kitchen

ROOM SIZE 7 x 4m

DESIGNER Sofia Bune Strandh at Sola Kitchens

CABINETRY Bespoke handpainted units from the Frillen range by Lidhults, £32,400, from Sola Kitchens

PROJECT BUDGET £40,000

Great entrance

The kitchen makes an impact on guests as they walk down the staircase; 'People say, "Wow – fantastic kitchen,"' says Anna

TOP RIGHT *Delicate decor*

Anna's ceramic flowers were a treasured gift from a friend. Find similar at Artisanti





Clear view

Pendant lights illuminate the island without blocking the view to the courtyard. Halogen spotlights are a practical choice where there is a low ceiling



In proportion

A double sink complements the island's size, and is teamed with a monobloc tap with pull-out spray and a boiling-water tap



Practical surface

Anna chose a quartz Caesarstone worktop in Buttermilk for the island as it's a durable preparation surface with an antibacterial finish

When Anna Goode moved into her Georgian home in 2013, the basement kitchen needed urgent improvement. The space was split into separate rooms, and the kitchen was located to the right of the staircase that leads down into the area, depriving it of access to the outside. 'It was dingy and cluttered,' says Anna. 'I wanted something that suited the house.'

For Anna, the kitchen's character was informed by her choice of flooring. 'The tumbled travertine looked right for the house,' she says. Shaker-style units were a must, as well as a handpainted finish to complement the flooring. The house is Grade II listed, so permission had to

be given for the kitchen to be moved from the area where the dining room is now to its new position by the courtyard. The two chimneybreasts couldn't be removed, but the range cooker is located in one, and the fridge-freezer and cabinetry work around the other.

The room's windows are set low into the wall, so putting a sink underneath was out of the question, but the space was well used, with a window seat instead. Together with the bar stools, it provides seating for visitors.

Anna's builder recommended Sofia Bune Strandh at Sola Kitchens, and the working relationship was a happy one. 'I changed lots of details as we went along,' says Anna, 'but Sofia was adaptable, practical, and a joy to work with.'

'I DIDN'T SEE THE NEED TO SPLASH OUT ON THE FRIDGE AND FREEZER, BUT SPENT MONEY ON A MIELE DISHWASHER, BECAUSE IT'S REALLY QUIET'

DESIGN SOLUTIONS

Designer Sofia Bune Strandh explains...

What look did Anna want for her kitchen?

The colours were important, and they all had to be calm. Anna liked the idea of mixing them, using a darker shade on the island for definition. She was also very keen to make sure the kitchen was in keeping with the style of the house, so we decided to go for Shaker-style cabinetry, but in a relatively clean way to create a calm space. We added open bookcases and wine racks for interest.

Did the basement location pose a problem?

It's a difficult space, planning-wise, because the only walls we had to work with were the one with the range cooker and the one on the opposite side, so a big island in the middle was the only way to create enough storage and work space. When we first discussed the kitchen, it was going to be where the dining area is now, then we decided to flip it to the lightest side, towards the garden.

How did you build in all the storage?

There are massive drawers either side of the range and on the short end of the island, and there's a big double-door larder with four pull-out drawers inside. There's also storage in the island and the bench seat, which has a lift-up lid. The wall cabinetry is glass-fronted, so the contents have to be kept tidy, but there are lights inside, which adds another layer to the lighting design. The tall units show the advantage of bespoke cabinetry

because we were able to build storage when there are walls sticking out everywhere. You couldn't do that with standard units.

Why are there two different worksurfaces?

Anna didn't want wood around the sink because it's difficult to look after when it's constantly getting splashed, but she did like the idea of introducing it. We used it round the range as it's less exposed there. The oak is white-stained because it's lighter than oiled or varnished oak and doesn't turn yellow. The open shelves in the tall units also have this white-stained oak and it's inside the drawers, too. We chose a practical, light Caesarstone quartz surface for the island.

How did you incorporate the appliances into the design?

Anna wanted to have the range, and we had to work with her builder to make sure we had the venting for the extractor in the chimneybreast. With the fridge and freezer, we discussed freestanding designs, but agreed in the end that integrated versions would work better with the kitchen design, particularly with the open shelves as a feature in that area of the room. We didn't have an oven stack to include the microwave within, and we didn't want it on display on its own in a wall unit, so its position in the island is the least exposed, yet it's still practical.



Clever solution

A window seat was on Anna's wish list, and makes use of otherwise unused space



Divide and rule

White stained oak lines the drawer boxes separating cutlery



Room for friends

Bar stools at one end of the island mean Anna isn't separated from her guests when she entertains



Cook's kitchen

A range cooker, fitted into one of the room's chimneybreasts, is teamed with a glass splashback for a light finish



Art of dining

The spacious adjoining dining area features artwork bought at the Affordable Art Fair in London

‘THE CAESARSTONE WORKSURFACE ON THE ISLAND IS REALLY PRACTICAL FOR MAKING PASTRY, CHOPPING, AND PREPPING. THERE ARE LITTLE FLECKS IN THE COLOUR, SO IT NEVER SHOWS A MARK’

The details

CABINETRY Bespoke handpainted units from the Frillen range by Lidhults, from £32,400, Sola Kitchens. **Cabinetry paint**, Light Gray (island), Clunch (units and bench), both £50 for 2.5 litres, Farrow & Ball

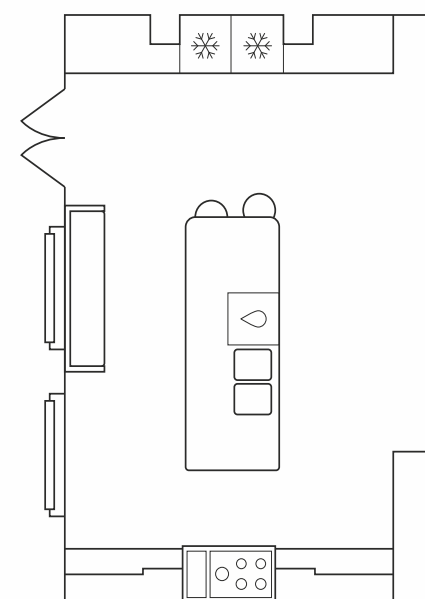
SURFACES White stained solid-oak worktop, around £300lin m; Caesarstone 4220 worktop, around £350lin m, both Sola Kitchens. Glass splashback, price on request, Dawes Glass. Tumbled travertine floor tiles, from £40.80sq m, European Heritage

APPLIANCES Toledo range cooker, £1,740, Rangemaster. HMT84M651B microwave, £392, Bosch. ERG3093AOW fridge, £625; EUG2243AOW freezer, £520; both Electrolux. G5280 SCVi fully-integrated dishwasher, £850; DA2270 extractor, £490, both Miele

SINKS AND TAPS White ceramic GAK 110-39 under-mounted sinks, £268 each, Franke. Phoenician monobloc tap in polished chrome, £307, Perrin & Rowe. Classic boiling water tap in polished chrome, £782, Quooker

FINISHING TOUCHES Find similar bar stools, from £35.99, at World Stores. Portland extending dining table, from £1,595, Heal's, would suit this space. Carmague dining chairs, £169 each, Oka, are a good match. Forage Stripe fabric for blinds, £25m, John Lewis, is similar. Lynfield glass pendant lights, £131 each, Jim Lawrence. Byholma armchairs, £80 each, Ikea, would be a good substitute. Aviator console table, £1,395, Alexander & Pearl, would suit this room. Neptune sells a wide selection of dressers like this, from £1,350. French tin wall clock Lavender theme, £39.95, Roger Lascelles, has a similar look

The layout





IT TAKES TWO

Refilwe and Simon Waugh transformed their kitchen by adding not one, but two, beautifully designed islands

Feature AMELIA THORPE *Photography* DARREN CHUNG



All together now

Having two islands for different functions is ideal for a large family and utilises the floor space brilliantly

Project profile

THE OWNERS Refilwe Waugh, a full-time mother, her husband Simon, a company chairman, and their children, Amy, 24, Peter, 23, twins Matthew and Stuart, 21, Ella, 12, and Zach, 11

THEIR HOME 1930s house in Surrey

THE KITCHEN The previous kitchen wasn't in keeping with the style of the property and was impractical, with sight lines obscured by a bulky central pillar. By replacing the pillar with a ceiling joist, the room was opened up to allow for a new and more functional layout

ROOM SIZE 6.5 x 5.3m (kitchen only)

DESIGNER Tim Higham at Higham Furniture

CABINETRY Framed, classic and bespoke English furniture, handpainted in Farrow & Ball

Pavilion Gray estate eggshell, with Aga area in Dulux Connecticut Blue eggshell. Higham Furniture kitchen cabinetry prices from £17,000

PROJECT BUDGET About £50,000, excluding building work and flooring

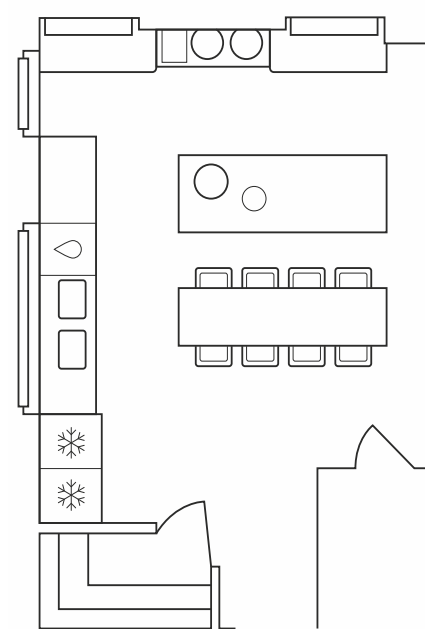
It was 10 years ago that Refilwe and Simon Waugh first saw their 1930s-built house in the Surrey countryside. ‘I hated the brochure pictures of the kitchen so much that I didn’t even want to view the property,’ recalls Refilwe. ‘It had blue cupboards along the walls and an acre of empty space in the middle.’ But, with six children between them, the couple were in desperate need of a larger home. ‘We were struggling to find somewhere big enough and in the right location so, in the end, the fact that the rest of the house was ideal meant it made sense to put up with the kitchen,’ she explains.

It was almost a decade before they decided to tackle the room – with good reason. ‘There was a large structural pillar in the centre, which contained all the electrics and plumbing,’ says Refilwe. ‘We knew it would be a huge headache to get rid of it.’ After finally finding a builder willing to take on the project of replacing the pillar with a

steel ceiling joist and rerouting the electrics, the couple began to focus on the kitchen units. ‘We didn’t want standard ones that were straight off a conveyor belt,’ says Refilwe. ‘As soon as I went to the Higham Furniture workshop and saw the craftsmanship and attention to detail that went into the cabinetry, our decision was made.’

While Refilwe was clear that she wanted a simple, painted kitchen for its timeless appeal, she also required a functional design that would suit family life. She knew the double island solution would make clever use of the large room, linking the wall cabinetry with areas for food prep and socialising. ‘Without the pillar, which obstructed the view from every angle, the space feels much more open, while the two islands are very practical,’ she says. ‘The mix of soft grey and blue shades combined with the oak floor and light-coloured worktops creates a warm feel, which makes the kitchen so welcoming.’

The layout



Sitting comfortably

Bar stools on either side of the ‘table’ island are separated by a base panel, which prevents anyone being kicked

On display

Shelving is less formal than wall cupboards and ideal for a family kitchen. Painted in a blue shade to match the wall and base cabinets, the shelves are topped with toughened glass for protection, and have LED strip lights underneath

'Before, we had acres of floor space with not much in it. Now we have a carefully planned layout where all eight of us can spend time together'



Super store

Stud walls were used to create a large walk-in pantry in one corner of the kitchen



Time to chat

A sofa provides additional seating and faces the island to allow for conversation

DESIGN SOLUTIONS

Designer Tim Higham explains...

How did you create the layout?

It was vital to come up with a design that made better use of the space than the old kitchen. As soon as the structural pillar was removed, it might have been tempting to plonk a battleship of an island in the centre of the room, because it's such a large area. But we all felt that this would look bulky and wrong – and contrary to the open and spacious feel that Refilwe and Simon wanted to achieve. We did scratch our heads for a while, then the idea of creating two islands came to us. One is designed for preparing, with a sink and inset vegetable bin on the worktop. The other, oak-topped, island is rather like a table; somewhere for the family to sit for coffee and casual meals, or for the younger children to do their homework.

And what about the Aga area?

We built a false chimney breast around the stove to add character and create a focal point in the room. It's flanked by symmetrical base units and shelves for a balanced look. Refilwe chose the blue paint for this area to contrast with the Corian worktop and grey-painted furniture. It makes an eye-catching feature.

Tell us about the cabinetry design

It's classic English framed furniture with a simple beading on the doors and cock beading on the drawer fronts to accentuate its unfussy, linear design. Each section of cabinetry has legs at the end to create a freestanding furniture feel. There are also breaks between the Aga run and the sink run, which I think looks more elegant and less fitted. This layout, complete with islands, allows for defined 'zones' in the room: cooking, prepping, washing and socialising.

Were there any special requirements?

With eight in the household, the couple particularly wanted a walk-in pantry to store large quantities of food, so we sectioned off one corner of the kitchen behind stud walls.

Are there any other clever features?

To save Refilwe having to walk miles every time she prepares a meal or makes a cup of tea, there is a fridge in the 'prep' island. But I think the main reason this kitchen works so well for the family is the two-island design: there's plenty of work surface, as well as space for everyone to congregate.

The details

CABINETRY Bespoke units, from £17,000, Higham Furniture. **Cabinetry paint**, Pavilion Gray estate eggshell, £53 for 2.5 litres, Farrow & Ball. Connecticut Blue eggshell, £47 for 2.5 litres, Dulux Trade

SURFACES Corian **worktop** in Antarctica, £4,750; **island worktop** in Full Stave Oak, £750; back-painted glass **splashback** in Dulux Connecticut Blue, £900, all Higham Furniture. European oak **flooring**, from £42sq m, The Natural Wood Floor Co

APPLIANCES Three-oven electric **Aga**, £7,359, plus **module**, £2,650, both Aga. SPC1100 built-in **extractor hood**, £847, Westin. SBSes 7263 **fridge freezer**, £2,800, Liebherr. KUR15A50GB **fridge**, £410; SMV69T20GB **dishwasher**, £600, both Bosch. MC31 **microwave**, £125, CDA

SINK AND TAPS Largo LAX 110-50 **sinks**, £288 each; Rotondo RUX 110 **prep sink**, £237; **soap dispenser**, £68; inset counter **waste bin**, £225, all Franke. Torrent **pull-out mixer tap**, £190, Caple. HC3300 **hot and cold tap**, £520, Insinkerator

FINISHING TOUCHES Christiana **bar stools**, £70 each, Atlantic Shopping. Duo Globe **pendants**, from £130 each, Holloways of Ludlow. Italia **sofa**, from £1,500, Sofa Riot

Honest materials

Wooden units add warmth and complement the architectural features of the space – the island echoes the hue of the beams

Dawn Nicholson and David Brittain's tired-looking 1990s kitchen was transformed into a spectacular space that makes the most of their home's far-reaching vista

Feature LINDA PARKER
Photography RICHARD GOODING

FRESH PERSPECTIVE



Practical additions

The Quooker boiling-water tap avoids the need for a kettle on the worksurface

Project Profile

THE OWNERS Dawn Nicholson and David Brittain

THEIR HOME A detached country house built in the 1990s in West Sussex

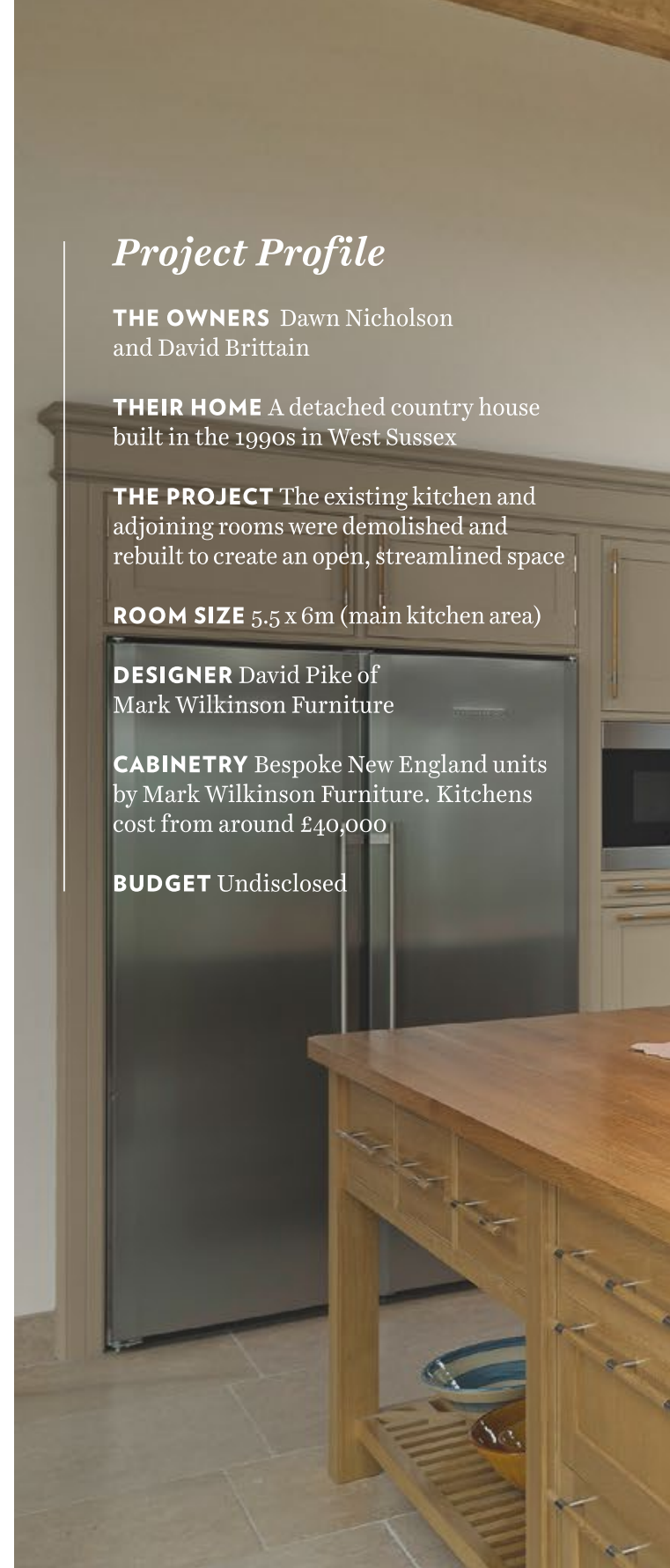
THE PROJECT The existing kitchen and adjoining rooms were demolished and rebuilt to create an open, streamlined space

ROOM SIZE 5.5 x 6m (main kitchen area)

DESIGNER David Pike of Mark Wilkinson Furniture

CABINETRY Bespoke New England units by Mark Wilkinson Furniture. Kitchens cost from around £40,000

BUDGET Undisclosed



Dawn Nicholson and David Brittain's plans to revamp their kitchen were never going to be modest. Major building work would be needed to transform the dull existing scheme into a light and spacious room from where they could enjoy panoramic views of the Sussex countryside. They commissioned an architect to open up the room with large expanses of glass, then asked David Pike, creative designer of Mark Wilkinson Furniture, to design the kitchen, dining and utility rooms.

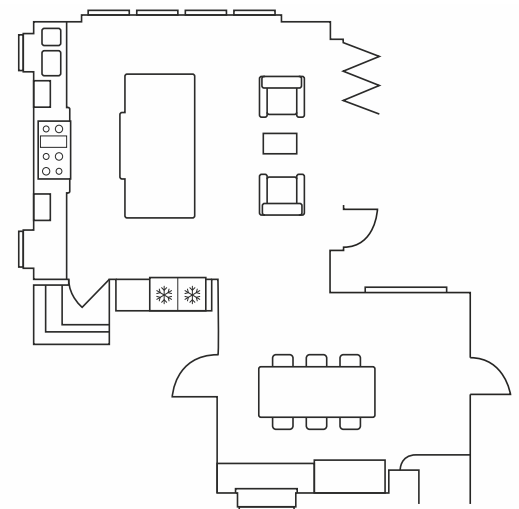
Dawn wanted a characterful kitchen, inspired by nature. She chose light oak for the statement pieces, including an expansive island, dresser and housekeeper's cupboard. 'I especially wanted a wooden worksurface for

the island,' says Dawn. 'We were after a simple overall effect, which is why we chose the New England cabinetry; the quality of the workmanship is beautiful, as is the attention to detail in every aspect of the design.'

After several consultations, their designer came up with a kitchen scheme that ticked all the boxes. It provided plenty of sociable space and worksurface area, plus a host of carefully thought-out details. 'The couple had very clear ideas of what they wanted, but were open to suggestions,' says David Pike.

Dawn and David are delighted with their new room and say they now have their dream kitchen. But despite his wonderful design and attention to detail, David Pike says, 'I think everyone's favourite aspect of the kitchen is the views out over the valley.'

The layout





Island dream

The smooth surface of the oak island is a triumph of construction, built from individual staves with alternate grain directions, giving the best possible stability

DESIGN SOLUTIONS *Designer David Pike explains...*

How did you approach this project?

I tackled three significant design factors for this layout: first we considered the large island, which is almost scullery-like, and free from appliances, enabling it to be totally dedicated to food preparation. Secondly, a walk-in pantry, was a must-have, and the third factor was the design and proportion of the oak mantel, which had to go with the tall, beamed ceilings. The oak mantel is an imposing design, but works beautifully with the skylight and the formal pairings of wall cupboards and windows at either side. Everything had to work together visually, which was achieved by linking the oak island, housekeeper's cupboard and dresser with handpainted perimeter units.

Are there any clever design details?

The design of the island is very clever, and accommodates several small drawers. In order to keep the look balanced, it appears as if there are three drawers on each side of the island. However, one was made as a false drawer to fill dead space, and a long single drawer was constructed to look as if it is three small drawers. We also added moveable pegs inside them to stabilise the crockery.

Why combine granite and wood surfaces?

Dawn and David were very keen to use natural materials. They wanted a calming palette of materials and colours to create a restful atmosphere in which to cook and

entertain, which wouldn't jar against the lovely, open views of the countryside.

Explain the choice of equipment

The main priorities were generous cooking space and cooling appliances, and choosing long-lasting, stylish products. Dawn and David do a lot of entertaining, so a big hob was a must – as was an efficient and discreet extraction system.

Which aspects of the design are you particularly pleased with?

It's the unseen, unnoticed details that I like. I love the secret door to the pantry and the steel-lined shelf beneath the microwave.



'Look at as many different kitchen designs as you can before making a final decision and know your main priorities so you can have as much input into the design as possible'





Clearly stunning

Glass on all sides creates a fabulous backdrop for this room and the natural timber works beautifully with the changing seasons



Enduring style

The theme of beautiful figured oak contrasting with painted cabinetry continues to the utility room for a cohesive look



Perfect harmony

The Side-by-Side double door stainless steel fridge-freezer is sleek and striking, providing a good contrast to the paint colour and natural lacquered oak

OPPOSITE PAGE FROM LEFT

Small wonder

The joy of bespoke is all in detail. Here, a narrow space becomes a clever store for chopping boards

Details count

Pull-out units and shelves ensure every inch of space is useful and practical. The slide-out shelf below the built-in microwave is invaluable

The details

CABINETRY Bespoke New England oak and painted units, from £40,000, Mark Wilkinson Furniture

SURFACES Worktop in 30mm Antique Brown granite, polished finish with double pencil round profile; from £500sq m; **island worktop** in clear lacquered oak, around £4,000 for a similar-sized top, all Mark Wilkinson Furniture. Similar limestone **floor tiles**,

Wychwood Limestone, from £49sq m, Artisans of Devizes

APPLIANCES Range cooker, for similar try Delphi in Gloss Black, from £4,299, Britannia. Bespoke **extractor** in stainless steel from the Westin range by Mark Wilkinson Furniture. ContourLine built-in **microwave**, £800, Miele, is similar. **Fridge freezer**, around £2,500, Liebherr

SINKS AND TAPS Icerock

undermounted stainless steel **sinks**, from £329 each, Kohler. Stalto professional **tap**, £430, Abode. Modern **boiling-water tap**, around £1,150, Quooker

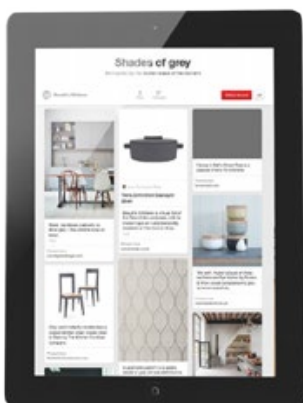
FINISHING TOUCHES Bespoke **dining table**, by Benchmark Furniture. Swell solid-oak **dining chairs**, price on application, David Salmon Flos K Tribe 2 aluminised silver **pendant light** by Philippe Starck, £345, Heal's

EASY WAYS TO A BEAUTIFUL KITCHEN



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A bank of glossy wall cupboards from Snaidero features a clever and practical cantilevered workstation in pure white Corian with a one-piece, moulded Corian sink. Worktops are 13mm thick and cost from £310 per linear m (excluding installation); sinks cost from £450

SURFACE VALUE

Man-made **composite worktops** are sleek, tough and offer a wealth of design possibilities for all styles of kitchen

ANY MATERIAL CHOSEN FOR A WORKTOP NEEDS TO BE tough, practical and hard-wearing, as well as offering good looks to suit your style. Natural materials, such as wood and stone continue to be popular, but some of the most appealing worksurface materials around now are composites, which are generally a mix of powdered minerals and resin which you will see offered under trade names such as Silestone,

Caesarstone, HI-MACS and Corian. Available in a wide choice of colours, from many shades of white, to zingy brights and some pretty convincing faux stones, they are exceptionally tough and have some great attributes – some can be joined seamlessly, moulded to add integrated sinks, or shaped to create designs that would be virtually impossible in any other material.

ENGINEERED STONE

A composite or 'engineered' stone binds together a high percentage of natural quartz particles with additives, pigments and an adhesive. The result is a beefed-up, hi-tech version of stone which is harder wearing, easy to care for and available in a huge range of colours for every kitchen style. The different brands have their own formulas but, as a benchmark, a top-quality product will have a very high percentage of natural quartz, usually over 90 per cent. Worktops are typically 20mm or 30mm thick and priced around £350 per linear metre, without installation.

ACRYLICS

Acrylic-based worktops or 'solid surfaces' like Corian offer a different aesthetic. Made from a blend of acrylic resins, minerals and colourings, solid surfaces are warm to the touch, with

a natural lustre. They can be totally seamless, too, with one-piece moulded sinks and splashbacks. Designs are often pioneering and the material can be thermoformed into fabulous, organic curves, slick cantilevered breakfast bars and seamless wrap-around surfaces on islands. The material can be engraved, back-lit with LEDs and even fitted with built-in wireless charging for smartphones. Standard worktop thickness is around 13mm, although seamless edgings and downturns can give a much chunkier appearance if desired. The solid surface can also be adhered to a substrate to make it look thicker. Prices start from around £300 per linear metre.

EASY-CARE BENEFITS

Composite worktops offer so many benefits that it is easy to be swayed from real limestone or granite. Indeed, these hi-tech, manmade

materials are packed with clout and strength, highly resistant to chips, knocks and scratches and non-porous, too, so any spillages from coffee, wine, lemon juice and vinegar can be easily wiped away (not always the case for a natural stone like marble) – a boon in a busy family kitchen. There are colours and looks to suit every style of kitchen – from bright blocks of crimson to deep earthy shades, marble lookalikes and sparkle-flecked silvers and greys – and being man-made, the colour is consistent all the way through the thickness. Like wood and stone, composites can also be carved and shaped into all sorts of interesting curves, offering superb design flexibility. While both types of composite are tough, super durable and design-led, the main difference is that acrylic-based solid surfaces such as Corian and HI-MACS can be seamlessly joined to create a true all-in-one sink and worktop for a sleek,

**‘WORKTOPS ACCOUNT FOR A LOT OF THE VISUAL AREA IN THE KITCHEN.
IT’S IMPORTANT TO GET THE CHOICE OF MATERIAL AND COLOUR RIGHT’**

Stuart White, managing director, Bushboard



Rich American black walnut cabinets from Woodstock Furniture topped with Compac Quartz engineered stone surfaces in Snow. A complete kitchen costs from £30,000



Poliform's Sharp kitchen features a Corian worktop in white and a contrasting cantilevered breakfast bar in Deep Nocturne, from £310 per lin m



This island unit is clad in HI-MACS, a solid surface by LG Hausys, that is smooth, non-porous and heat-resistant, £300 per lin m



As an alternative to composite, 'sintered' worktops and slabs are made from natural materials, exposed to high temperatures and pressure to mimic the way natural stone is formed. This produces tough, hygienic and ultra-thin surfaces that look just like stone. Dekton's 20mm Aura, used here, from £450 per sq m (excluding installation)

NEED TO KNOW

■ Like stone and glass, composite worktops need to be templated to fit, which doesn't usually happen until your kitchen units have been installed (a temporary worktop will be supplied). Expect to wait 10-14 days.

■ Manmade worktops are uniform, so colour and design will not fluctuate as it might with the natural variations and patterns of a real stone surface.

■ Extending the worktop into a splashback looks incredibly stylish and creates a seamless, practical finish as, unlike tiling, there is no grouting or sealant to maintain. Designers are becoming more adventurous and composites are now often used to clad kitchen furniture, too – perhaps a statement piece of cabinetry, such as an island unit.

■ Composite worktops offer a lasting, lifetime finish requiring no extra sealants or treatments (unlike natural stone, which can sometimes demand a lot more maintenance). Quartz surfaces are polished and need very little maintenance – just a wipe down with mild, soapy water followed by an occasional buff up with a dry cloth to keep tops looking glossy.

ultra-hygienic finish. Solid surfaces are also renewable and any accidental minor scratches or knocks are easily sanded out in situ to return the worktops to pristine condition. Engineered stone, however, offers an incredible stone-like strength, gloss and radiance, and is extremely practical and easy to maintain. Although it does not allow for moulded sinks, its joints and seams are virtually invisible.

OTHER OPTIONS

If composite is outside your budget, take a look at the new 'thin stone technology' worktops, which offer a 5mm or 6mm surface layer of quartz or acrylic bonded to a chipboard core, available off the shelf and ready to cut to fit. Try Bushboard's Encore or Westag & Getalit's Getacore. Prices start around £175 per linear metre, excluding installation. Alternatively, companies such as Granite Transformations

can install a layer of granite on top of existing worktops or tiled surfaces, cutting down on dust, mess and disruption, while keeping costs lower. Priced around £240 per metre, including installation. At the other end of the spectrum, the new breed of ultra-compact surfaces such as Dekton and Neolith, have developed a revolutionary range of 'sintered' worktops and slabs made from 100 per cent natural materials. The raw minerals are exposed to high pressure and temperatures, mimicking the way natural stone is formed. The result is a super-durable worksurface that is hygienic, easy to clean and resistant to UV rays, scratches, stains and chemicals. This lightweight and ultra-thin worktop (some Neolith surfaces are just 3mm thick) is stylish to boot and comes in a vast line-up of sophisticated solid colours, stone lookalikes and metal effects. Priced from £450 per metre, excluding installation.

KEY CONTACTS

BUSHBOARD 01933 232272

bushboard.co.uk

CAESARSTONE 00 800 0421 6144

caesarstone.co.uk

CORIAN 0800 962 116 corian.co.uk

DEKTON 01256 761229 dekton.co.uk

GETACORE 0161 224 6429 westag.co.uk

GRANITE TRANSFORMATIONS 0800 044

5393 granitetransformations.co.uk

HI-MACS 01892 704074 himacs.eu

J ROTHERHAM 0845 388 1927

jrotherham.co.uk

NEOLITH 07785 373118 neolith.com

OKITE 01992 470 801 okite.com

SILESTONE 01256 761229 silestone.co.uk

SNAIDERO 00 39 0432 063 333

snaidero.com

ZODIAQ dupont.co.uk

LIVING THE DREAM

BEAUTIFUL TOUCHES FOR YOUR NEW KITCHEN AND
INSPIRATIONAL ESCAPES FOR DURING THE BUILD...



GRAND TOUR

If you're heading to London to look at kitchen showrooms, allow yourself time for a little leisurely shopping, perhaps an art gallery and to recharge at the new café at Somerset House. The interior of Pennethorne's Cafe Bar is inspired by architect James Pennethorne's Grand Tour travels, creating a lovely Victorian mood with European influences. It offers all-day dining, small plates and a fabulous bakery, and the menu is equally Brit-meets-Europe with fine Iberico ham and Monte Enebro cheese alongside Cornish mackerel and Limousin beef. Open until 10pm, Monday to Saturday. New Wing, Somerset House, London WC2R 1LA, 020 3751 0570, pennethornescafe.co.uk



IN BLACK AND WHITE
With its simple geometrics, off-white palette, smoky greys and charcoal, the Mono Mark tableware range at House of Fraser is made for the modern, relaxed kitchen. It includes chinaware and textiles, with prices starting from just £5 for a mug. 0845 602 1073, houseoffraser.co.uk

Hot metal

The copper trend is still going strong, thanks to its inherent warmth and artisan feel. Clippings.com offers a fabulous range of copper utensils and accessories by Italian designer Segno Italiano, including this charming milk jug, priced £135



INNER BEAUTY

New online interiors boutique Oates & Co was set up by two friends who were frustrated at not being able to find beautiful things with reasonable price tags. It offers a mix of designer pieces from the likes of Menu, Hope & Hammer and Tanti Design, with a small selection of vintage finds, its tag line is 'Live a beautiful life'. We second that!

FINE LINES

British-Japanese designer Reiko Kaneko draws on her Japanese roots and her home close to the Staffordshire potteries to create simply exquisite chinaware. Her new online Japan Store has some stunning pieces that are practical but beg to be left out on show. The Mashiko pouring bowl costs £17.50; rectangular plate, £14; side plate, £20, 01782 311668 reikokaneko.co.uk





WEEKEND BOLTHOLE

Barcelona really does have it all when it comes to short breaks, and the vibrant city has a new addition, The Serras – a luxury boutique hotel situated in Picasso's first studio near hotspot La Rambla. It has recently undergone a £100m renovation, and has a Michelin-star chef in the restaurant. There are 30 rooms, a beautiful rooftop with bar and pool, and all guests are assigned a Guest Relations Manager to smooth their stay. Rooms from £180 a night, hoteltheserrasbarcelona.com

COOKS' FAVOURITE

Divertimenti has made a welcome return to London's Marylebone. Spread over two floors, the 2,500sq ft store is packed with cool kitchenalia, and there are also lines from Fired Earth, an Aga showroom, and a Culinary Salon with talks by top chefs and food writers. 74-75 Marylebone High Street, London W1U 5JW



Taste of adventure

The Easter break is the prime time for DIY projects – it's also a great time to escape from them. English Heritage's Easter fun-packed Quests programme puts a little more adventure into the classic egg hunt. At locations nationwide, visit english-heritage.org.uk/events



FRESH APPROACH

The Totem is a smart way to tackle household waste and recycling. Available in two sizes (and colourways), both have a 36-litre general waste cavity, a drawer to separate paper, cans etc, a food caddy, and carbon filter to keep odours at bay. Totem 50, £175, and Totem 60, £199, josephjoseph.com



SUPER STORE
Playing to the monochrome trend, these woven baskets (height 20cm x dia 25.5cm) are ideal for rounding up bits and bobs to keep clutter at bay. Buy a few to add extra storage and pizzazz to open shelving. £10 for 2, 0800 328 1700, sainsburys.co.uk



HOME FRONT

Kirsty McMorron's new Absolute Abode store offers architectural and interior design advice from a talented in-house team, a great selection of homewares and coffee and cake to help you digest ideas. 76-78 Coombe Lane, London SW20 0AX, 020 8090 3212, absoluteabode.com

Clean & green

Common Good's eco-friendly cleaning products are made entirely of plant and mineral-based ingredients, scented with pure essential oils including bergamot and lavender. The packaging is refillable and recyclable, too. From £11 for all-purpose cleaner, 020 7486 3251, anothercountry.com



AT HOUSETOHOME.CO.UK



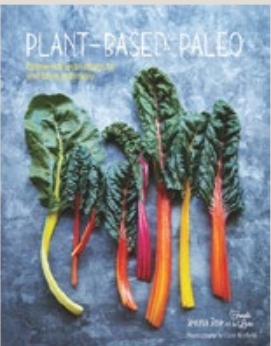
MAKE CRAFT WORK

Find design ideas for your whole home and get creative over the Easter break with some of our inspirational craft and decorating ideas at housetohome.co.uk/easter

This month's favourites

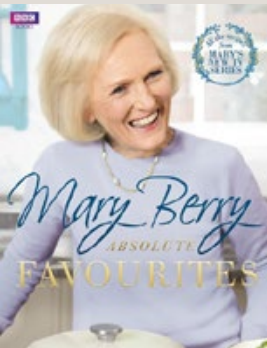
GO PALEO

Jenna Zoe's *Plant-Based Paleo* (£14.99, Ryland Peters & Small), is a collection of raw-food recipes packed with flavour and goodness, including sweet potato gnocchi, portobello pizza caps and green curry with jicama rice. Buy this book for the special price of £10.99 (includes UK p&p) by calling 01256 302699 and quoting GLR CL5.



PERFECT BAKES

Everyone's queen of baking has a new book, *Mary Berry Absolute Favourites* (£25, BBC Books). Featuring 100 newly updated sweet and savoury recipes with super-clear instructions, it's an essential guide for any spring bake-fest. Buy it for the special price of £20 (includes UK p&p) by calling 01206 255800 and quoting Beautiful Kitchens.



SPICE OF LIFE

Fresh Spice (£25, Pavilion) by Arun Kapil of Green Saffron, looks to global cuisines for delicious recipes that harness the intensity and vibrancy of life-enhancing spices. It also offers an A to Z of spices, buying advice and how to build the perfect blend. To buy this book for £20 (includes UK p&p), call 0844 576 8122 and quote CH1894.



Find your style, shop the look



Image credits: Amara, Barker and Stonehouse, Dar Lighting, House of Hackney, Tesco



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WHERE TO SHOP FOR...

Range cookers are a versatile option, offering professional-style cooking and a striking focal point



110cm Nexus in Slate or Black, from £2,049, Rangemaster



AGA

0845 712 5207, agaliving.com

Famous for its iconic radiant heat cooking and covetable colours, Aga's latest offerings include Aga Total Control, which is operated via computer, tablet or smartphone, and a petite City60 cooker ideal for smaller schemes. Master cooking on a cast-iron range at one of the monthly events at all Aga Cookshops – they also offer one-to-one demos. Prices start from £4,995 for the City60.

BERTAZZONI

0844 463 9705, uk.bertazzoni.com

Hailing from Parma, a region known for its artisanal produce and sports car engineering industry, Bertazzoni Professional series includes a compact 60cm cooker in nine different colours, from £1,595, the Heritage collection starts at £2,295 for a 92cm model.

BRITANNIA LIVING

0844 463 9705, britannialiving.co.uk

Want to match your range cooker to your cupboards or even your car? Britannia Living's Colourange service can make it happen. Simply supply a sample of the colour and your cooker will be custom-finished. The service is available across all of the brand's families: the modern Delphi, from £2,899; Fleet, from £2,899; Q-Line, from £1,999; and classic Wyre, from £1,999.



City60 in Lemon, from £4,995, Aga

ESSE

01282 813235, esse.com

Esse's cast-iron range cookers are hand-built in Lancashire, and available in all fuel types, and 24 enamel colours. The classic Ironheart cooker costs from £3,910, while the new EL 13Amp design, £6,175, uses 'power share' technology for super-fast heating. See working models at the Barnoldswick showroom and museum (by appointment) or on display at one of the nationwide Esse centres. Prices from £2,608.

EVERHOT

01453 890018, everhot.co.uk

Designed to run using only a small amount of sustainable power, Everhot's heat-storage range has changed little in its 30-year history. But performance has improved, with Everhot 60 using just 18 units of power yet still giving out plenty of radiant heat. All models plug into a 13-amp socket, don't require regular servicing and can be removed and recycled for free. From £4,685 for Everhot 60.

FALCON

0800 804 6261, falconappliances.com

Falcon's heritage is in supplying professional cookers to the catering industry, so it's the perfect choice for those looking for pro-style cooking at home. Falcon's ranges come with plenty of smart extras, too,

from a roll-out grill on the popular Deluxe models to the stainless steel hotplate on the Falcon Continental, from £2,509.

FISHER & PAYKEL

0800 088 6605, fisherpaykel.com/uk

While not specialising exclusively in ranges, Fisher & Paykel has invested plenty of time in its look and performance. Designed to be a domestic version of the professional chef's cooker, models include a 90cm design, £1,200, and a 120cm range, £2,300, complete with two full-sized 60cm ovens and warming drawer. Experience the appliances for yourself with hands-on cookery sessions at the company's head office in Milton Keynes.

ILVE

0845 548 3130, ilveappliances.co.uk

Assembled by hand in Venice for more than 50 years, Ilve's cookers are available from 60cm to 150cm wide and in a range of colours. Take advantage of the bespoke service that lets you choose the configuration – induction, gas, griddle, classic chef's cook top, and you can even opt for a built-in microwave. The popular Roma 100cm twin oven with four gas burners and a fry top in stainless steel costs £3,299.

LACANCHE

01202 733 011, lacanche.co.uk

Still handmade in Burgundy, where the company has been manufacturing cookers for more than 200 years, the perennially elegant Lacanche ranges are available in a choice of sizes, from the compact



Château 120 in matt black with brushed nickel and stainless steel trim, from £21,200, La Cornue



The eco-friendly EL 13Amp cooker in white, £6,175, Esse



110cm TR4110AZ Victoria range cooker in blue, £1,999, Smeg

Cormatin at 70cm to the vast 2.2m-wide Vezelay. There are 29 enamel finishes, and the hob, ovens and type of fuel can all be configured to your requirements. Prices start from £3,500, including delivery.

LACANCHE MODERNE

01202 733011, lacanchemoderne.co.uk

From the makers of Lancache, this new brand is more contemporary in look, but still offers the same performance and attention to detail. Lacanche Moderne ranges can be configured with chargrills, fryers, plancha (metal plates), induction and additional burners. There are also separate ovens and hobs available, offering all the benefits of range cooking with the flexibility that individual modules brings. Cookers start from £3,200, and £1,590 for an integrated hob, including delivery.

LA CORNUÉ

0870 789 5107, lacornue.com

La Cornue cookers are handmade to order in workshops near Paris, with options such as solid-brass burners and simmering plates. With the ability to enhance the taste and texture of food, models include the 50-year-old Chateau, available in sizes from a 75cm Castel to the 180cm Grand Palais. All can be integrated with matching units, or as part of a standalone island, from £26,150. The entry-level CornuFé Albertine range cooker costs from £3,900.

LEISURE

0845 600 4916, leisurecooker.co.uk

Leisure's mission is to manufacture designs equipped with the latest technology at an

affordable price. The new A La Carte collection, boasts a slow-cooking facility and a hob-top warming zone that are designed to make preparing delicious meals stress free. With most models available as gas, electric or dual-fuel, and in sizes from 60cm to 110cm, prices start from £479 to £1,299.

MERCURY

0800 804 6261, mercury-appliances.co.uk

Mercury offers one classic design in three sizes – 100cm, 108.2cm or 120cm – as either dual-fuel or induction-topped models, with a variety of specialist features including heavy-duty stainless steel shelving, separate dual-element grill and hi-fi style controls. There are eight colours and all Mercury range cookers are A-rated for energy efficiency. Mercury 1000 cooker starts from £3,735.

RAYBURN

0845 762 6147, rayburn-web.co.uk

Not content with just cooking food to perfection, Rayburns can also run your central heating. The smallest in the 200 series can power two or three radiators, and the largest in the 800 series powering up to 30. Made in Coalbrookdale, each cast-iron cooker is made of 70 per cent recycled materials, and can function on wood, solid fuel such as MSF or peat briquettes, propane gas, natural gas and kerosene oil. From £3,795 for the 200 SFW solid-fuel cooker-only design.

RANGEMASTER

0800 804 6261, rangemaster.co.uk

Since the original Kitchener range cooker was

invented in 1830, Rangemaster has created a variety of models and colours to suit all types of home, and has spent the past three years creating a state-of-the-art design and production centre in Leamington Spa. Choose from the contemporary Nexus, from £2,049, to a compact 60cm range that comes in four designs including Kitchener.

SMEG

0844 557 9907, smeguk.com

Its Fab fridges often get the most attention but Smeg's ranges are equally deserving. Four cooker styles ensure there's a model to suit everyone – from the serious cook's Opera range and the traditional Victoria to the pro-influenced Symphony and Concert. Equipped with easy-use features for effortless results – pyrolytic cleaning is also an option on some models – prices start at just £619 for a 60cm Concert with multifunction oven.

WOLF

0845 250 0010, subzero-wolf.co.uk

Wolf's dual-fuel ranges offer 70 years of commercial cooking experience, precision controllability, chunky American styling with trademark red (or black and stainless steel) controls. Designed to last a minimum of 20 years, each model, from £7,800, has the same build quality with different top configurations and size options, starting at 76.2cm wide up to 152.4cm. Get to know the brand at a Try Before You Buy day – you can also opt for a home visit once installed. And if you move, Wolf will collect, refurbish and deliver your range to your new home, free of charge.

KITCHEN SOURCE BOOK

Useful contact details for the main kitchen companies, appliance manufacturers and fixtures and finishes for your scheme. Find this issue's extra stockists on page 137

COMPLETE KITCHEN SOLUTIONS

ADAPTATIONS 020 8942 9868
adaptations.uk.com
ALNO 01924 487900 alnokitchens.co.uk
BAKER & BAKER 01787 279119
bakerandbaker.co.uk
B&Q 0845 609 6688 diy.com
BARNES OF ASHBURTON 01364 653613
barnesofashburton.co.uk
BESPOKE KITCHEN DESIGN 0800 169 3979
bespokekitchendesign.co.uk
BETTA LIVING 0808 149 8214
bettaliving.co.uk
BOHEN 0800 862 0220 bohen.co.uk
BRITISH STANDARD 020 7870 7688
britishstandardcupboards.co.uk
BROADWAY KITCHENS 0845 505 4404
kitchensbybroadway.co.uk
BULTHAUP 0844 846 7810 en.bulthaup.com
BURBIDGE 024 7667 1600 burbridge.co.uk
CAPLE 0117 938 1900 caple.co.uk
CHALON 020 7351 0008 chalon.com
CHAMBER FURNITURE 01959 532553
chamberfurniture.co.uk
CHARLES YORKE 01623 756080
charlesyorke.com
CHISELWOOD 01522 704446
chiselwood.co.uk
CHURCHWOOD DESIGN
01298 872422 churchwood.co.uk
CLAYTON CABINETS
01363 83615 claytoncabinets.co.uk
CLIVE CHRISTIAN clive.com
COCOCUCINE 020 8968 9555
cococucine.co.uk
COTTESWOOD 01608 641858
cotteswood.co.uk
CROWN IMPERIAL 01227 742424
crown-imperial.co.uk
DADA dadaweb.it
DAVONPORT 0845 468 0025
davonport.com
DESIGN MATTERS
01628 531584 dmkb.co.uk

DESIGNSPACE LONDON 020 7487 5077
designspacelondon.com
DEVOL 01509 261000 devolkitchens.co.uk
DOCA 020 3603 8835 docauk.com
EVITAVONNI evitavonni.co.uk
EXTREME DESIGN 0845 172 8078
extreme-design.co.uk
FIRED EARTH 0845 366 0400
firedearth.com
GREAT BRITISH KITCHENS & INTERIORS
01959 532233 handmadekitchens.co.uk
GREEN AND FAY KITCHENS
0800 078 7723 greenandfaykitchens.co.uk
HALCYON INTERIORS 020 7486 3080
halcyoninteriors.com
HANDMADE KITCHENS DIRECT 01202
475515 handmadekitchens-direct.co.uk
HARVEY JONES 0800 389 6938
harveyjones.com
HIGHAM FURNITURE 0800 047 0235
higham.co.uk
HOLLOWAYS OF LUDLOW 020 7602 5757
hollowaysofludlow.com
HOLME TREE 01530 564561 holmetree.co.uk
HOMEBASE 0845 077 8888 homebase.co.uk
HOWDENS howdens.com
IKEA 0845 358 3363 ikea.com
IN-HOUSE 01661 842304 inhouseuk.net
IN-TOTO 01924 487900 intoto.co.uk
JETTE KITCHENS 0113 232 3233
jettekitchens.com
JOHN LADBURY & CO 01707 262966
johnladbury.co.uk
JOHN LEWIS 03456 049049 johnlewis.com
JOHN LEWIS OF HUNGERFORD
0700 278 4726 john-lewis.co.uk
JOHNNY GREY 01730 821424
johnnygrey.com
KITCHEN ARCHITECTURE 020 8785 1960
kitchenarchitecture.co.uk
KITCHENS INTERNATIONAL
01506 862780 kitchensinternational.co.uk
KIT STONE 020 7371 9997 kitstone.co.uk

KÜTCHENHAUS 0161 855 2743
kutschenhaus.co.uk
LANDMARK 01208 73285
landmarkkitchens.co.uk
LAURENCE PIDGEON 020 7610 6166
laurencepidgeon.com
LEICHT leicht.com
LEWIS ALDERSON & CO 0845 474 0854
lewisalderson.com
MAGNET 01325 469441 magnet.co.uk
MARK DAVID 01279 868500 markdavid.co.uk
MARK WILKINSON FURNITURE
01380 850007 mwf.com
MARTIN MOORE & COMPANY
0845 180 0015 martinmoore.com
MASTERCLASS KITCHENS 01792 790088
masterclasskitchens.co.uk
MATTHEW MARSDEN FURNITURE
01257 450413 mmfurniture.co.uk
MCCARRON & CO 01380 859299
mccarronandco.com
MEREWAY KITCHENS 0121 706 7844
merewaykitchens.co.uk
METRIS 01325 505590 metriskitchens.co.uk
MOWLEM & CO 020 7610 6626
mowlemandco.co.uk
NEIL LERNER 020 7433 0705 neillerner.com
NEPTUNE 01793 427300 neptune.com
NEW KITCHENS 01462 812826
newkitchens.ltd.uk
NGI DESIGN 01780 766899 ngidesign.co.uk
NOLTE 01707 290444 nolt-kuechen.de
PARAPAN 01482 440680 parapan.co.uk
PEDINI 020 8549 9990 pedini.co.uk
PLAIN ENGLISH 01449 774028
plainenglishdesign.co.uk
PODESTA 01494 677770 podesta.uk.com
POGGENPOHL 020 7224 1986 poggenpohl.de
POLIFORM UK 020 7368 7600 poliformuk.com
PORCELANOSA 0800 915 4000
porcelanosa.com/uk
PRENTICE 01827 287387 prentice.co.uk
RATIONAL 01543 459459 rational.de/en

RENCRAFT 01732 762682 rencraft.co.uk
RICHARD BAKER FURNITURE 020 8336 1777
richardbakerfurniture.co.uk
ROUNDHOUSE 020 7297 6220
roundhousedesign.com
SCAVOLINI scavolini.us
SCHMIDT 01634 311247
schmidt-kitchens.com
SCHÜLLER 00 49 98 25830 schueller.de
SECOND NATURE 01325 505539
snccollection.co.uk
SIEMATIC 0161 246 6010 siematic.com
SILKWOOD 01763 848853
silkwoodbespoke.co.uk
SIMON TAYLOR FURNITURE 01296 488207
simon-taylor.co.uk
SMALLBONE OF DEVIZES 020 7589 5998
smallbone.co.uk
SNAIDERO 00 39 432 063111 snaidero.it
SOLA KITCHENS 020 3004 0898
solakitchens.com
STEPHEN ANTHONY DESIGN 023 9248 6478
stephenanthonydesign.com
ST GILES FURNITURE 01494 873031
stgilesfurniture.com
STONEHAM 020 8300 8181
stoneham-kitchens.co.uk
THE FREESTANDING KITCHEN COMPANY
01787 223297
thefreestandingkitchen.com
THOMAS & THOMAS 01235 851144
thomasthomas.net
TILES & BATHS DIRECT 020 8202 2223
tilesandbathsdirect.co.uk
TOM HOWLEY 0161 848 1200
tomhowley.co.uk
UNDERWOOD 01296 771801
underwoodfurniture.com
VALCUCINE 020 7436 1808 valcucine.com
WICKES 0845 274 1000 wickes.co.uk
WOODSTOCK FURNITURE 020 8876 0131
woodstockfurniture.co.uk
WREN 0845 404 1000 wrenkitchens.com

SINKS AND TAPS

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BLANCO 0844 912 0100 blanco.co.uk
BRISTAN 0844 701 6273 bristan.com
BRITA 0844 742 4900 brita.co.uk
CAPLE 0117 938 1900 caple.co.uk
CARRON PHOENIX 0161 436 6280
carron.com
CLEARWATER AT STERLING DISTRIBUTION
01684 299555 sterlingdistribution.co.uk
DORNBRACHT 024 7671 7129
dornbracht.co.uk

ELLECI elleci.com/en
FALCON 0870 789 5107
falconappliances.com
FRANKE 0161 436 6280 franke.co.uk
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HANS GROHE 01372 472001 hansgrohe.co.uk
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insinkerator.co.uk
ITHO 0845 250 8090 itho.co.uk
KOHLER 0844 571 0048 kohler.co.uk
KWC UK 020 8675 9335 kwc-uk.com

MGS mgstaps.com
PAINI 0845 310 8059 paini.co.uk
PERRIN & ROWE 01708 526361
perrinandrowe.co.uk
QUOOKER 020 7923 3355 quooker.com
RAK CERAMICS 01730 237850
rakceramics.co.uk
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RDO 01737 240403 rdo.co.uk
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SINKS-TAPS.COM 0845 680 8028
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sterlingdistribution.co.uk
TEKA teka.com
VILLEROY & BOCH 020 8871 4028
villeroy-boch.com
WILLIAM GARVEY 01404 841430
williamgarvey.co.uk
ZIP 0845 602 4533
zipheaters.co.uk



APPLIANCES

AEG 0844 561 1611 aeg.co.uk
AGA 0845 712 5207 agaliving.com
BARAZZA 01787 224921
barazza.co.uk
BAUMATIC 0118 933 6900
baumatic.co.uk
BEKO 0845 600 4904 beko.co.uk
BELLING 0844 815 3746
belling.co.uk
BEST 0800 073 1003
besthoods.co.uk
BOSCH 0844 892 8979
bosch-home.co.uk
BRITANNIA
01253 471001
britannialiving.co.uk
CANDY 01685 721222
candy-domestic.co.uk
CAPLE 0117 938 1900
caple.co.uk
CDA 01949 862010 cda.eu
DE DIETRICH 01256 308045
dedietrich.co.uk
ELECTROLUX
03445 613613 electrolux.co.uk

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0870 789 5107 falconappliances.com
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020 8247 3980 gorenje.co.uk
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0845 025 3025 haier.com
HOTPOINT
0800 092 1922 hotpoint.co.uk
IKEA 0845 358 3363 ikea.com

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ilveappliances.co.uk
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0800 988 1266 kitchenaid.co.uk
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01202 733011 lacanche.co.uk
LA CORNUE lacornue.com/en
LEISURE
0845 600 4916 leisurecp.co.uk
LG 0844 847 5454 lg.com/uk
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0844 412 2655 liebherr.co.uk
MAYTAG
0844 499 0101 maytag.co.uk
MERCURY
0870 789 5107
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MIELE 0330 160 6600 miele.co.uk
NEFF 0844 892 8989 neff.co.uk
PANASONIC
0844 844 3852 panasonic.co.uk

PANDO pando.es
RANGEMASTER
0870 789 6110
rangemaster.co.uk
RAYBURN 0845 762 6147
rayburn-web.co.uk
SAMSUNG 0330 726 7864
samsung.com
SERVIS servis.co.uk
SIEMENS 0844 892 8999
siemens-home.co.uk
SMEG 0844 557 9907 smeguk.com
STEEL CUISINE 01926 338116
steelcuisine.co.uk
SUB-ZERO 0845 250 0010
subzero-wolf.co.uk
THE CORNER FRIDGE COMPANY
0845 061 6622 cornerfridge.com
V-ZUG 0843 289 5759 vzug.co.uk
WESTIN 01484 421585 westin.co.uk
WHIRLPOOL 0844 815 8989
whirlpool.co.uk
WOLF 0845 250 0010
subzero-wolf.co.uk
ZANUSSI 0844 561 3613 zanussi.co.uk

SURFACES

AMTICO 0121 745 0800
amtico.com
ARTISANS OF DEVIZES
01380 720007 artisansofdevizes.com
BRITANNICUS STONE
020 7751 5962
britannicus-stone.co.uk
BROADLEAF broadleaftimber.com
BUSHBOARD
01933 232242 bushboard.co.uk
CAESARSTONE caesarstone.uk.com
CARGO GRANITE
01234 853439 cargogranite.co.uk
CLASSICAL FLAGSTONES 0845 308 3030
classical-flagstones.co.uk
CORIAN BY DUPONT
0800 962116 corian.co.uk
DECO GLAZE 020 8569 8585
ecoglaze.co.uk
ECO BYCOSENTINO
01256 761229 ecobyconsentino.com/uk
ECORA 020 7148 5265 ecora.co.uk
FIRE EARTH
0845 366 0400 firedearth.com
F JONES CLEVELAND
01642 241195 fjonesltd.com
FLOORS OF STONE 01509 234000
floorsofstone.com
FORBO 0800 731 2369
forbo-flooring.co.uk

GEC ANDERSON
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gecanderson.co.uk
GRANITE TRANSFORMATIONS
0800 822 3410
granitetransformations.co.uk
HARVEY MARIA
0845 680 1231
harveymaria.co.uk
JOHN LEWIS 03456 049049
johnlewis.com
KAHRS 023 9245 3045 kahrs.com
KARNDÉAN 01386 820100
karndean.co.uk
LAPICIDA 020 3012 1000
lapicida.com
LONDON STONE
0844 225 1915 londonstone.com
MAIA 01773 521300
maiaworksurfaces.co.uk
MANDARIN STONE
01600 715444
mandarinstone.com
MARLBOROUGH 01672 512422
marlboroughtiles.com
MISTRAL BY KARONIA
0845 658 0333
mistraltopworks.co.uk
NAOS FLOORING 01732 770222
naosfloors.com

ORIGINAL STYLE
01392 473004 originalstyle.com
PERGO 01827 871840 pergo.com
PUUR 020 7084 6266 puur.uk.com
QUICK-STEP quickstep.com
REAL OAK FLOORS 0844 848 6840
realoakfloors.co.uk
RECLAIMED FLOORING CO
0845 371 6131
reclaimedflooringco.com
RESILICA
01273 511564 resilica.com
SENSO 020 8969 0183
sensofloors.co.uk
SILESTONE
01256 761229 silestone.co.uk
STEVE ROBINSON 0845 450 7684
steve-robinson-glass.com
STEWKLEY STONE
01525 240711 stewkleystone.co.uk
STONE AGE
020 7384 9090 stone-age.co.uk
STONELL 01372 860860
stonell.com
STONE MASTERS
0800 085 3536 stonemasters.co.uk
STYLE STONE
0800 085 6951 stylestone.co.uk
SURFACE TILES
020 8481 9588 surfacetiles.com

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THE COLOUR FLOORING COMPANY
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colourflooring.co.uk
THE RUBBER FLOORING COMPANY
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rubberflooringcompany.co.uk
THE SOLID WOOD FLOORING COMPANY
01666 504015
thesolidwoodflooringcompany.com
THE STONE & CERAMIC WAREHOUSE
020 8993 5545
stoneandceramicwarehouse.co.uk
THE STONE COLLECTION
thestonecollection.co.uk
TOPPS TILES 0800 023 4703
toppstiles.co.uk
UK FLOORING DIRECT
0844 327 0000
ukflooringdirect.co.uk
VELACICI 01476 579950
velacici.com
WALLS AND FLOORS 01536 314730
wallsandfloors.co.uk
WELBECK TILES 01736 762000
welbeck.com
WHITE+REID 023 9264 1641
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WINCHESTER TILE COMPANY
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affordableartfair.com
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alexanderandpearl.co.uk
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anangelatmytable.com
ANNIE SLOAN 01865 803168
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BOCONCEPT 020 7388 2447
boconcept.com
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BONA 01908 525150 bona.com
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brayerdesign.co.uk
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BUSTER + PUNCH 020 3176 5871
busterandpunch.com

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channelsdesign.com
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cultfurniture.com

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dawesglassltd.co.uk
DEADGOOD 020 3371 0214
deadgoodltd.co.uk
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decoglaze.co.uk

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divertimenti.co.uk
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earthbornpaints.co.uk
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europeanheritage.co.uk

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farrow-ball.com
FOLKLORE 020 7354 9333
shopfolklore.com
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fortnumandmason.com
FRITZ FRYER 01989 567416
fritzfryer.co.uk

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gardentrading.co.uk
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gilliankyle.com
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glotech.co.uk

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hunkydoryhome.co.uk

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idealworkuk.com
IKEA 020 3645 0000 ikea.com
INTERIOR ICONS 01337 828916
interioricons.com

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janekimdesign.com
JIM LAWRENCE 01473 826685

jim-lawrence.co.uk
JOHNSON TILES 01782 524000
johnson-tiles.com
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JULIET BAILEY 07952 011686
julietbailey.co.uk

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2777 kaizenfurniture.com
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kensyard.co.uk
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kitchensinksandtaps.co.uk

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LOVE THE SIGN lovethesign.com/uk
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mdaymandesigns.co.uk
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mater.dk
MR PERSWALL 020 8442 7188
mrperswall.co.uk

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occa-home.co.uk
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starck.com

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rogerlascelles.com
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roseandgrey.co.uk
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rothschildbickers.com

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skinflintdesign.co.uk
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tapsuk.com
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conranshop.co.uk
THE DOOR KNOCKER COMPANY
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thedoorknockercompany.co.uk
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thedormyhouse.com
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One last thing...

Go on, be brave and put a little colour in the kitchen – we know you want to. It can even be pink! And it doesn't have to be the cabinetry. These custom-coloured shutters are by Shutterly Fabulous, and they can be fitted to any type of window or door. From £290sqm fully installed for standard shades, £320sq m for custom colours.

